

# THE NATIONAL Provisioner

Volume 100

Meat Packing and Allied Industry

JULY 27, 1940

**...THERE'S STILL TIME  
TO INCREASE YOUR SUMMER  
PAYLOAD PROFITS  
with...**

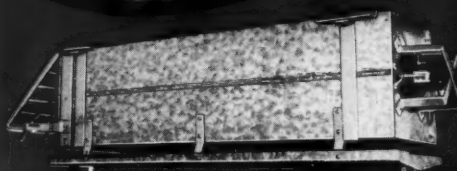


for only  
**\$18.00**



## BOOSTER REFRIGERANT

By eliminating doorway hot spot, speeding up temperature reduction when doors are closed and eliminating sweating in transit, "DRY-ICE" evens out temperature fluctuations, maintains uniform cold dry temperatures. "DRY-ICE" melts into pure carbon dioxide, which helps to preserve meat bloom and color. Compact low-cost bunkers carry ample quantities for longest routings.



## TRUCK REFRIGERANT

For quality products are delivered to the consumer in "DRY-ICE" refrigerated trucks. Payable in advance. A "DRY-ICE" unit will prevent any vehicle from being loaded with refrigerated freight unless it is provided with "DRY-ICE" refrigerant. This is the only way to ensure that the product is delivered in perfect condition.



## PROTECTS SHIPMENTS

Convenient, dependable, economical and sanitary — that's the story of "DRY-ICE" briefly told for packaged meats. It occupies minimum lading space, assures colder, more uniform temperatures. No moisture — no soggy or messy product. A small block of "DRY-ICE" is sufficient to refrigerate and preserve meat products firm, dry and in good color.

\*THE words "DRY-ICE" in the design shown above, constitute the registered trade-mark of Pure Carbonic, Incorporated, for the product, Solid Carbon Dioxide.

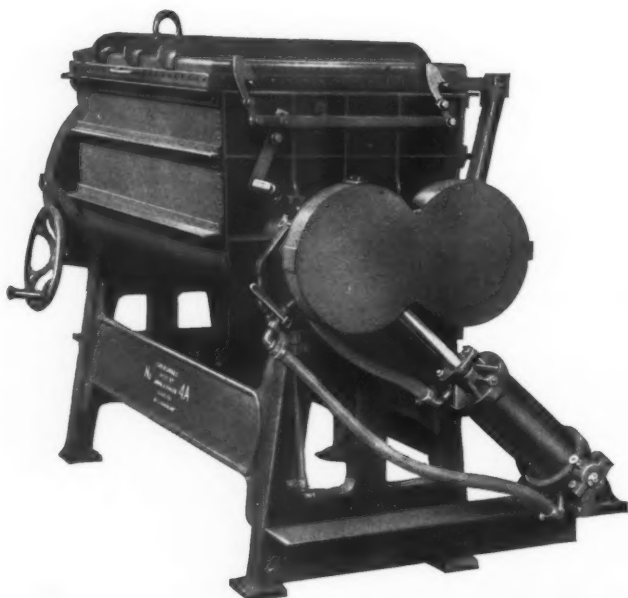
**PURE CARBONIC**  
INCORPORATED

General Offices: 60 EAST 42nd STREET, NEW YORK, N. Y.

*In our other plant, casing  
savings alone*



## **PAID FOR THE BUFFALO VACUUM MIXER**



—and furthermore the manager reports the improvement in quality since mixing under vacuum created a very profitable sales increase.

According to the research department, the BUFFALO Vacuum Mixer removes air pockets which not only eliminates spoilage but condenses the meat so that 20% fewer casings are needed to stuff the same weight.

Our products now stand up longer in storage permitting customers to order in larger quantities which reduces delivery costs.

*Vacuum mixing continues its gain in popularity.*

**JOHN E. SMITH'S SONS CO., BUFFALO, N. Y.**

CHICAGO

LOS ANGELES

DALLAS

BROOKLYN

QUINCY, MASS.

*Nearest thing to FREE delivery*  
**is CHEVROLET delivery**



**More than ever, the  
 "THRIFT-CARRIERS  
 FOR THE NATION"**

NEW DE LUXE TRUCK CABS • CHEVROLET'S FAMOUS VALVE-IN-HEAD TRUCK ENGINE • NEW HYPOID REAR AXLE • EXTRA-STURDY TRUCK FRAME • NEW FULL-VISION OUTLOOK AND NEW CRYSTAL-CLEAR SAFETY PLATE GLASS WINDSHIELD • PERFECTED HYDRAULIC TRUCK BRAKES • SPECIALIZED 4-WAY LUBRICATION • NEW SEALED BEAM HEADLIGHTS (with separate parking lights) • FULL-FLOATING REAR AXLE (on Heavy Duty models)  
 (Vacuum-Power Brakes, 2-Speed Rear Axle optional on Heavy Duty models at extra cost.)



Hauling costs money. The higher the costs, the lower your profits . . . and lower costs mean higher profits.

Of course, you know that already. Every business man knows there is no such thing as *free* delivery—that excess hauling costs eat into profits. Every business man knows what to do about it, too; that is, to reduce his hauling costs.

And . . . so many business men also know *how* to reduce costs that the demand for truly economical transportation keeps Chevrolet trucks far out in front in sales—leading again in 1940 by a wide margin, as they have led year after year.

CHEVROLET MOTOR DIVISION, General Motors Sales Corporation  
 DETROIT, MICHIGAN

**CHEVROLET TRUCKS**

# THE NATIONAL PROVISIONER

*The Magazine of the Meat Packing and Allied Industries*



Official Organ Institute of American Meat Packers

Volume 103

JULY 27, 1940

Number 4

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## DAILY MARKET SERVICE

(Mail and Wire)

E. T. NOLAN

C. H. BOWMAN

Editors

The National Provisioner Daily Market Service reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 So. Dearborn st., Chicago.

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The Casing You Have Been Waiting For

# SYLPH-THIN

(TRADE MARK)

*"Quality's Best Attire"*

SYLPH-THIN is the new thin casing of SYLPHCASE\* quality. Light in weight, yet it retains the characteristic SYLPHCASE strength, clarity and sheen.

Increased controlled stretch and contraction without the usual sacrificing of strength.

SYLPH-THIN was developed primarily for loaves, hams, picnics and pre-processed products.

Two specially designed sizes can be used for smoked hams with the bone in.

SYLPH-THIN was expressly developed by men who know meat—for men who know meat.

Our salesmen are fully equipped to give demonstrations.

\*Reg. U. S. Pat. Off.



# Sylph-Thin

*Uniformity, Visibility, Strength*

**SYLVANIA INDUSTRIAL CORPORATION**

SYLPHCASE DIVISION

Executive and Sales Offices: 122 E. 42nd St., New York — Works: Fredericksburg, Va.

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ATLANTA, GA.	78 Marietta Street	CHICAGO, ILL.	427 W. Randolph Street
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CANADIAN AGENT—Victoria Paper and Tissue Co., Ltd.—TORONTO—MONTREAL—HALIFAX

## Ten Outstanding Qualities of "BOSS" Cutters



1. Well-balanced design and sturdy construction assure lifetime service and ability to withstand hardest usage.
2. Motor and drive are mounted so as to save floor space and minimize vibration; cutters operate more SILENTLY than and as SMOOTHLY as a sewing machine. This new type cutter occupies only about 70% of the floor space of cutters having the old style motor mounting.
3. Less power is required due to simplified design, more than ample use of anti-friction bearings, and minimized friction between the knives and the meat.
4. The knives operate at a high speed but this new method of setting them reduces the tendency to "scorch" or "shorten" the product.
5. This permits leaving the meat in the bowl for longer cutting period assuring finer cut and improved texture.
6. Longer cutting period also permits more liberal use of ice which is quickly absorbed and helps to produce juicy, palatable sausage.
7. "BOSS" UNLOADER—a most important feature *exclusive* with the "BOSS," can be operated by ONE finger and completely empties the bowl of the largest size cutter in half a minute.
8. "BOSS" Cutters are complete units as shown in the illustration, ready to attach the motor to the power lines. No further equipment is needed to operate them.
9. Made in five sizes: 100, 200, 375, 600 and 750 lbs. capacities, thus meeting all requirements.
10. A steadily growing list of users (including many repeat orders), all of whom are enthusiastic in their praises, proves beyond question of doubt our claim that the "BOSS" gives

### Best Of Satisfactory Service



## The Cincinnati Butchers' Supply Company

824 Exchange Ave., U. S. Yards,  
Chicago, Ill.

Mfrs. "BOSS" Machines for Killing,  
Sausage Making, Rendering

FACTORY:  
1972-2008 Central Ave.  
Cincinnati, Ohio

GENERAL OFFICE: 2145 Central Parkway, Cincinnati, Ohio

**YOU CAN MAKE THE FINEST**

**TENDER  
HAMS**

**with  
PRESKO PICKLING SALT  
and the  
PRESKO PICKLE PUMP**

The **PRESKO PROCESS** for producing **TENDER HAMS** is not an experiment. It has been fully developed by us and is an accepted packing house practice. The benefits of this exceptional method are available to our customers. Let us show you how to successfully produce **TENDER HAMS** by the **PRESKO PROCESS**.

**THE PRESERVLINE MANUFACTURING CO., BROOKLYN, N. Y.**



THE SMOKE DOES  
NO GOOD  
'TIL IT PENETRATES

*Make sure your  
sausage gets that  
"smoky" flavor...use*

## ARMOUR'S NATURAL CASINGS

Armour's Natural Casings have a naturally porous texture . . . a texture that permits precisely the smoke penetration you want for your sausages!

And that means much to sales, because it's that "smoky," tangy flavor that has made smoked sausage a million dollar favorite in America.

On top of that advantage is the fact that Armour's Natural Casings are most carefully selected and graded by experts—insuring you minimum breakage.

You'll find, too, that Armour's Natural Casings have a resilient quality that makes them cling tightly to the sausage meat at all times, giving it a fresh, well-filled appearance. And looks are important!

All in all, we believe Armour's Natural Casings to be your logical choice. Phone your Armour Branch House for up-to-the-minute quotations and fast, efficient service.

## ARMOUR AND COMPANY



# Plan of Attack



## In Meat Campaign

**W**HY has the meat business failed to expand proportionately with the increase in our national population? What lies behind the decline in meat consumption in recent years? Why isn't meat in greater demand? What can be done to correct harmful ideas about meat?

The importance to the livestock and meat industry of answering these questions and solving the problems involved is evident to every packer and livestock raiser.

Through the efforts of individual companies and the combined research of the Institute of American Meat Packers and National Live Stock & Meat Board, the industry has sought for years to rectify all conditions known to be adversely affecting meat consumption. Despite these efforts, however, the popularity of meat has failed to keep pace with that of former years.

Preliminary research recently conducted in connection with the nation-wide advertising campaign being sponsored by the meat packing industry, suggests many answers to the problems facing the industry. Some of these have been thought of before—some were passed over more or less lightly. Never be-

fore, however, have the problems been brought home so conclusively. Boiled down to the most important few, they can be listed as follows:

- 1.—Prejudice against meat.
- 2.—The "meat is expensive" idea.
- 3.—Lack of industry advertising.
- 4.—Approach to static level of population.
- 5.—Closed export markets.

The industry for years has been working to dispel prejudices concerning meat. Although man instinctively has eaten meat since long before learning to cook it, somewhere along his path toward an improved civilization he absorbed many ideas which have been harmful to meat. During the last three or four decades, particularly, so-called authorities, in some instances with little more than their own unproven ideas for a basis, have come forth with statements that meat should be either reduced or excluded entirely from the diet.

These ideas circulated through various groups, picking up an additional thought or two as they came along, until now many of them are accepted as facts by a vast body of consumers who do not know how

### LAYOUT FOR CAMPAIGN AD

One layout of a color advertisement being prepared for the Institute's advertising campaign is shown above. It is typical of advertising layouts being shown at meetings in the Southwest and on the West coast.

really desirable, wholesome and nutritious meat is.

A large number of consumers apparently still believe that the average farm animal produces only steaks, chops and rib roasts. Although the percentage of these cuts of meat is much smaller than that of the so-called less demanded cuts, extra strong demand has lifted the prices of these cuts to levels somewhat higher than would be the case if demand were more evenly distributed over all of the cuts.

### One Idea to Dispel

As an outgrowth of this concentrated demand on the more popular cuts, meat has a reputation among many people of being expensive. This idea has also been fostered by various scientists, whose ideas have come to have wide influence.

Competition from other foods has grown tremendously during the last generation. The popularity of many of these foods has been built up through extensive advertising and promotional campaigns. In the meantime, advertising about meat has increased very little and, for the most part, has consisted of the efforts of individual meat packers. Advertising apparently has been doing a successful selling job for many other foods; the popularity of meat has suffered as a consequence.

The experts believe that the United States population is fast approaching its zenith. For years, meat packers have been dependent on growing population for increased volume, and this increase has contributed largely to the growth and development of the industry. At present, population is tending to become static. During the past five years, total meat consumption has averaged only 12 per cent more than during a similar period 20 years ago, although the nation's population has increased 40 per cent. Since 1920, meat production has been lagging.

### Export Market Vanishes

The pork branch of the American meat packing industry dealt in a product with a world market until a few years ago. The principal nations of Europe bought pork and lard from the United States, and even though domestic demand sometimes lagged because of reduced purchasing power or other reasons, the industry always could depend on selling a relatively large amount of product abroad.

That market has dwindled during the past several years, however, and today most of the principal foreign markets no longer exist. With the exception of a small amount of pork and lard shipped to South and Central America, the export market represents little or nothing of value to meat packers. With the outlook for improved foreign trade in the near future not promising, the industry today faces the problem of finding domestic outlets for its production.

What's to be done about the situation in which the meat industry finds itself?

ARNOLD COMPANY  
CHICAGO

GEORGE A. EASTWOOD  
PRESIDENT

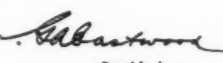
July 5, 1940

WE ARE AMERICANS

During almost half of the life of our nation Armour and Company has been in business converting livestock into meat and by-products and supplying consumers' needs. Its founder was a patriotic American pioneer. Nearly all of the 100,000 present day owners of the business are American men and women. Likewise, nearly all the 60,000 employees of the Company are American men and women. Armour and Company, and everything about it, is American to the core.

The Stars and Stripes are flying over every plant and branch. This is a proper time to show our colors - as an institution, and as individuals. We believe in the American way of life and business; we will lend our every support to our government in its efforts to assure our political and economic independence, and, while we are opposed to participation in foreign wars, we believe in being adequately prepared to protect our country from invasion.

If during peace times there have come among us any who do not believe in, and who are not ready to fight for, American ideals; who cannot, or will not, demonstrate by thought, word and action their patriotism and loyalty to our country, they do not belong in the ranks of Armour and Company. We, who comprise the employees of Armour and Company, renew our pledge of allegiance to the American flag and the things for which it stands.

  
President

### STATEMENT OF PATRIOTISM

Letter sent by Armour and Company's president, George A. Eastwood, to all of the firm's employees.

The Institute believes that it has an answer to this question. This answer, now being given to Institute members in the southwest regions of the United States, very shortly will be outlined to members on the west coast and in the northwestern regions, and later to members in other parts of the country. All sections are included in the very complete presentation of the plans for the advertising and merchandising campaign soon to be launched by the meat packing industry.

### Use Research Findings

All persons directly connected with the meat packing industry are urged to take advantage of the extensive research findings about the meat and meat merchandising that have already been developed, and to see how the Institute plans to combat some of the problems facing the industry and its product, developing an expanding consumer demand for meat packing products.

This will be an unusual opportunity to become acquainted with a host of new merchandising ideas and an entirely new approach to the problem of increased meat sales.

Experienced meat men who have seen the presentation declare it is the most comprehensive and best planned campaign they ever have seen. All who have witnessed it have been enthusiastic over it and over the possibilities it offers to each member of the industry to increase his meat business and improve his profits.

Presentation meetings were held this week in Fort Worth, Houston and San

(Continued on page 31.)

## Swift's New Lard is Described For Home Economists

THE new bland Silverleaf lard of Swift & Company, which contains gum guaiac to prevent rancidity, was described to home economists of Chicago newspapers, educational institutions and other organizations at a luncheon in Chicago this week. It was announced that the lard is being marketed first in Chicago and Pittsburgh in 1-lb. cartons and 3-lb. vacuum packed cans with hinged tops.

Dr. R. C. Newton, chief chemist of Swift & Company, who directed the research which resulted in the new lard, described some of the problems encountered and solved in its development. Various characteristics of the product were discussed by Mrs. Beth Bailey McLain, Chicago "Martha Logan" for Swift, and by H. S. Mitchell of the Swift laboratory.

One of the most important features of the product is the fact that its stability is carried over into the baked goods made from it; thus it can be used in preparation of shelf goods without the danger of any off-flavor through fat rancidity.

The new lard was reported to have the following characteristics:

### Characteristics of Lard

White color; stability two to three times that of regular lard and will keep at room temperatures; has regular lard shortening power; long plastic range from 45 degs. F. up; smoke point is 420 degs. F.; 97 per cent digestible; contains the healthful elements—linoleic and arachadonic acid—with the linoleic constituent protected by the inhibition of oxidation.

The home economists were told that the new product is a steam rendered lard which is further clarified in settling tanks. The lard is refined to remove all odor and flavor. Up to 1/10 of 1 per cent of gum guaiac is added to protect against rancidity and a small per cent of hydrogenated lard is added to give the product more body and creaming quality. The lard is then passed over chill rolls and run into cartons or cans.

It was pointed out that the new Swift lard is able to meet the competition of other shortenings on every point—color, neutrality, plasticity, smoke point, keeping quality, price, etc., as well as on a merchandising and store display basis.

The advertising campaign on the new lard will begin August 2 with a full page in the Chicago Tribune and a Pittsburgh newspaper.

Swift & Company officials who attended the luncheon for home economists included Charles H. Swift, chairman of the board; O. E. Jones, vice president; F. M. Simpson, agricultural

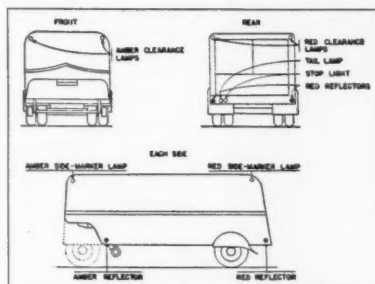
(Continued on page 34.)

# Outline of ICC Rules For Packers' Interstate Trucks

**B**EGINNING October 1, the safety and hours of service regulations established by the Interstate Commerce Commission for common and contract motor carriers, become applicable to the operation of packers' trucks in interstate commerce, under an ICC order in Ex Parte MC-3. Thereafter, all packers' trucks which carry product across state lines, and the drivers of these vehicles, are subject to the commission's rules.

In general, the commission's rules apply only to drivers and trucks crossing state lines, although the ICC has indicated that some types of operation within a state, in completion of interstate movement, might be considered as in interstate commerce. However, it appears that further truck movement within a state, of product received at a

**DRIVER QUALIFICATIONS.** — Drivers must be 21 years old, in good health as certified after a physician's examination and must have no loss of foot, leg, hand or arm or impairment

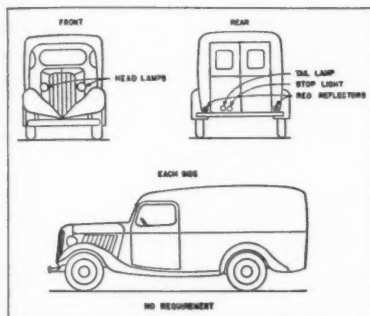


**LIGHTS ON TRAILERS OVER 3,000 LBS. GROSS**

of their use. They must have adequate hearing and their eyesight must conform to certain standards. Drivers must have one year's experience in operating motor vehicles.

**VEHICLE OPERATION.** — Trucks must be driven safely and at a prudent speed, obeying all local laws; no vehicle shall be driven unless the driver is satisfied that lighting devices, brakes, horn, windshield wiper, mirror, tires, steering mechanism and coupling devices are in good condition.

Each truck or tractor must carry at least one fire extinguisher, at least one spare bulb for each lamp required by the regulations; at least one spare fuse for each electric lighting circuit; one

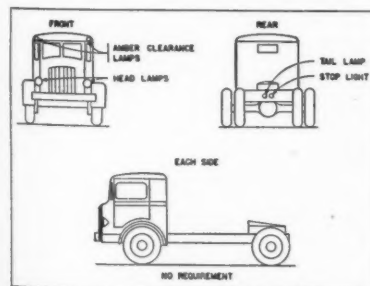


**MINIMUM LIGHT REQUIREMENTS**

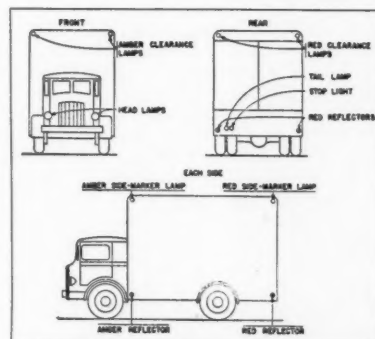
branch house from outside the state, will not be subject to the commission's rules.

Even though a driver may be engaged in interstate transport only a few hours each week, he is subject to the weekly and daily maximum hours of service prescribed by the commission.

The most important requirements of the regulations for private carriers are outlined in this article. However, every packer who will operate under the jurisdiction of the commission should obtain a copy of the regulations for more definite information than is given here.



**LIGHTS ON TRACTORS**



**LIGHTS ON TRUCKS OVER 80 IN. WIDE**

set of tire chains; three filled flares (pot torches) or red electric lanterns ready for use; at least three fuses (unless red electric lanterns are used); at least two red cloth flags with standards.

The vehicle must be safely and securely loaded, must keep to the right on the highway and adequate spacing must be maintained between vehicles.

Drivers must slow down and be prepared to stop at railroad crossings and draw-bridges and must make no gear changes at crossings. The commission also prescribes rules for placing flares and fuses when vehicles are disabled.

Not more than four road-lighting lamps shall be used at any one time. When there is no on-coming vehicle within 500 ft., the driver shall use an upper distribution of light, but within 500 ft. of an oncoming vehicle the driver shall use a distribution of light so aimed that glaring rays are not directed into the eyes of the oncoming driver.

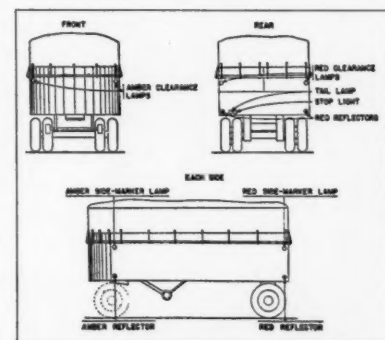
Special precautions must be taken in fueling; flags or lanterns must be carried on the end of projecting loads.

Every truck must be equipped with adequate brakes, including two separate means of applying them. Every vehicle shall be capable at all times and under all loads, of stopping on a dry, smooth, level road upon application of the foot brake within the distances specified below, or shall be capable of decelerating at a sustained rate corresponding to these distances:

	Ft. to stop from 20 miles per hr.	Deceleration in ft. per sec. per sec.
Vehicles or combinations having brakes on all wheels.....	30	14
Vehicles or combinations not having brakes on all wheels	45	9.5

The commission's requirements on clearance lights, side markers, etc., are shown in the illustrations on this page.

The ICC has also set up certain stand-



**LIGHTS ON VEHICLES WITHOUT PERMANENT TOP OR SIDES**

ards for equipment and safety devices on new vehicles purchased after the effective date of its regulations.

**HOURS.**—Transport drivers must not be on duty more than 60 hours in any one week, or drive or operate a truck for more than 10 hours in any one day. In computing driving time for transport drivers, the 10 minute rule (any time under 10 minutes off the truck counted as driving time) is amended so that all stops made in any village, town or city, if the vehicle is not operated more than 10 miles in the village, town or city, may be totaled as one stop.

**DRIVER SALESMEN.**—Driver salesmen may be on duty any number of hours a week, provided their actual

(Continued on page 36.)



# How Meat Loaves Goodyear



1.—Single Pliofilm Mil-O-Seal wrap is placed on packaging machine and squared up by printed line showing packer's name. Pliofilm is held in place to receive loaf. Jaws of machine which was developed by Milprint.



2.—Second step in application of Pliofilm Mil-O-Seal wraps to meat loaves, at the plant of Cudahy Bros. Co., Cudahy, Wis., is illustrated here. The wrapper is in place and second operator is dipping meat loaf into gelatin just prior to placing it in wrapping machine.



3.—Third step in application of wrap to meat loaves. As first operator holds Pliofilm sheet in place, second operator places gelatin-dipped loaf between jaws of packaging machine, centering it between printed trademarks, visible in photo.



4.—After loaf has been placed on wrap between jaws of machine, operator folds over edge of wrapper near loaf. Opposite edge is lapped over and the package is squared up through aid of printed straight line, which may be seen on Pliofilm turned back over machine, running between top bolts which hold rear jaw brackets in place.



5.—After edges of wrap have been lapped over and squared, operator holds near edge of wrap with one hand and depresses electrically-heated sealer bar into contact with wrapper. Sealer bar swivels through a perpendicular arc of several degrees to facilitate making contact for entire length of loaf if contour is not perfectly flat on bottom, or sealing side.

**T**HE fact that a meat loaf which weighs 6 lbs. when produced at the meat plant, often loses as much as 9 or 10 oz. by the time the meat retailer begins slicing it for the consumer, has been common, but unpleasant knowledge among meat packers for a long time.

This average shrinkage (ranging from 8 to 10 per cent) served as the stimulus for development of the new Mil-O-Seal meat loaf wrap of Goodyear Tire & Rubber Company's Pliofilm, converted by Milprint, Inc., Milwaukee.

Some 30 packinghouses, many of which operate under federal inspection, currently are using the Mil-O-Seal wraps, with full approval of the U. S. Bureau of Animal Industry.

Before describing the package and the method of applying it, a quick summary of some basic tests conducted to illustrate Pliofilm's adaptability to the important task of weight loss reduction, is appropriate. The tests described here are elementary, but at the same time so positive in effect that ordinary meat-weighing scales and normal eyesight are the only "scientific equipment" required to observe the results.

## Tests on New Wrap

Test No. 1, conducted at the plant of Cudahy Bros. Co., Cudahy, Wis., was carried on in a packing room cooler with temperature maintained at 40 degs. F. throughout the test. Two freshly made loaves were used. One, weighing 5 lbs. 8½ oz., was wrapped in Pliofilm Mil-O-Seal. The other, weighing 5 lbs. 9 oz., was inserted in another type of wrapper.

The test loaves were placed side by side in the cooler and in no way disturbed for seven days. At the end of this period the loaf wrapped in Pliofilm was perfectly dry, its color was indistinguishable from that of a freshly packaged loaf, original squareness of the loaf's cross section had been retained and the weight loss was only ¼ oz. The other wrapping was slimy, the loaf had turned a dark red, the package had lost its shape through contraction of the wrap and the scales revealed the package had lost exactly 9 oz.

Test No. 2 was conducted with two similarly packaged loaves. At the start, the Pliofilm Mil-O-Seal-wrapped loaf weighed 5 lbs. 8 oz.; the other loaf weighed 5 lbs. 10 oz. The loaves were kept side by side in a room where the temperature averaged between 75 and 80 degs. F. for 90 hours.

At the end of this period both loaves were weighed. The Pliofilm wrapped loaf had lost ½ oz. The other loaf had lost 8½ oz. Both loaves then remained



# Are Packaged In Wrapper

undisturbed for seven additional days.

Inspection at conclusion of this phase of the test hardly was necessary to determine that the contents of the one package definitely were spoiled and badly molded. The Pliofilm packaged loaf still retained its fresh appearance and was subjected to one further test. The wrapper was removed, the loaf was sliced down, and employees of Cudahy Bros. Co., were invited to sample the result. The meat was tasty, appetizing and fresh.

## Reported Advantages

Obviously, the foregoing tests are only examples. Many other, detailed, precise, exhaustive tests covering a period of many months were consummated, but the advantages claimed by the manufacturers, in addition to direct money saving through reduction of shrinkage, are summarized here:

1.—Pliofilm Mil-O-Seal encasings cost less than some types of loaf containers and compare favorably in cost with others.

2.—No increased labor cost is entailed in applying the new wraps. Indications are that the package will reduce labor costs through ease with which it may be handled and applied.

3.—Breakage of containers in production is virtually eliminated as only abnormal or deliberate mishandling will cause damage.

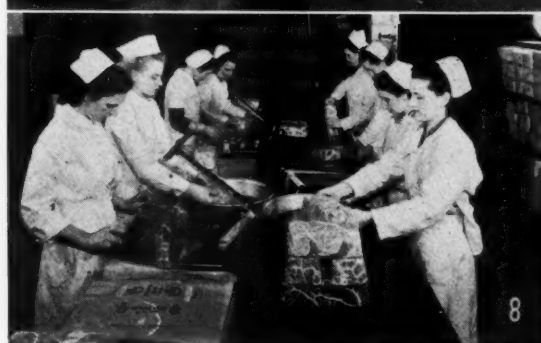
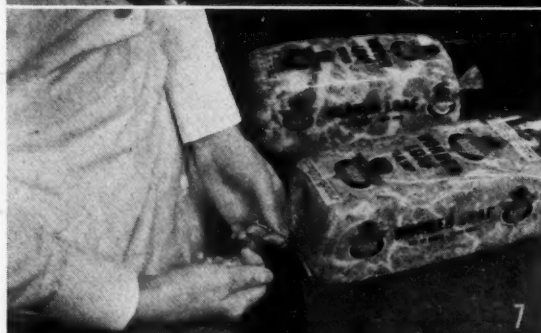
4.—Mil-O-Seal increases "keeping"

6.—After heat seal is made, operator removes loaf from packaging machine by taking hold of loose Pliofilm at each end. Loaf is packaged in upside-down position, so that top will be covered with clear printed brand, trade mark, etc.

7.—Loose Pliofilm at each end of meat loaf package is twisted up snugly and tied with cotton cord. Loaf slides easily within the wrap, despite its form fitting tightness. Thus, after first end is tied, second end may be twisted up easily to take up all slack, eliminating wrinkles and making a smooth, clean, attractive package.

8.—Neatness, cleanliness and efficiency of setup which may be used for packaging meat loaves in Milprint, Inc., "Mil-O-Seal" wraps of Goodyear Pliofilm are illustrated graphically in this photograph, taken in the plant of Cudahy Bros. Co. at Cudahy, Wis.

quality. No mold or slime developed



## THE FINISHED PRODUCT

Closeup of a Cudahy Bros. Co., Peacock brand "Wonder Loaf" packaged in Goodyear Pliofilm Mil-O-Seal wrap, converted and printed by Milprint Inc., of Milwaukee. More than 30 meat packing concerns currently are using the Mil-O-Seal wrap for meat loaves. Packaging operations are shown in this article and described in detail. The wrap is applied with a special machine, easily adjustable for width.

with Pliofilm-protected meat loaves kept eight weeks at 44 degs.; three weeks at 72 degs.—indicating feasibility of the product's use in export shipping. Wrappers in storage also will keep indefinitely, making economic, large volume purchases practical.

5.—Increased consumer appeal is attained with the new loaf wrap as cooked products do not darken and baked loaves do not bleach. The package stays dry and retains its fresh sparkling appearance.

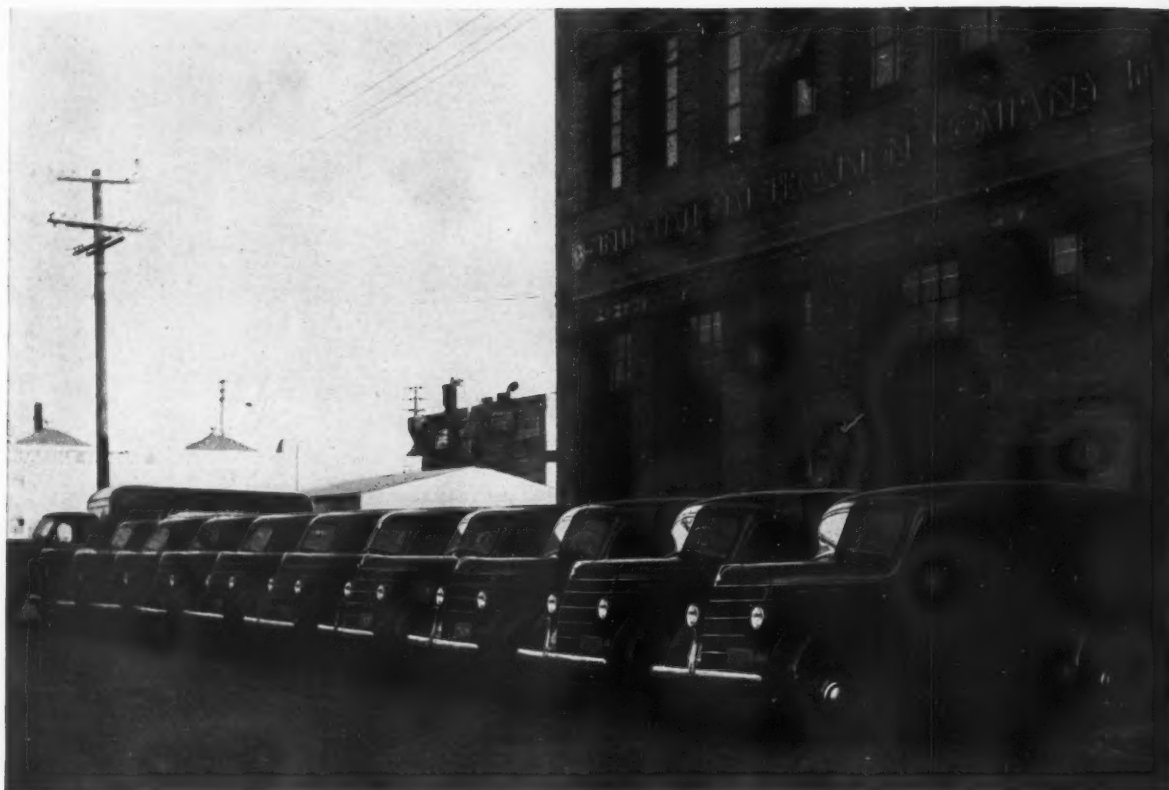
6.—Package attractiveness is enhanced with the wrap as fine register process color printing, including pastels and metallics, may be utilized to reproduce trademarks, house insignia, identification, etc., on any part of the wrap. Mil-O-Print wraps are printed flat, in letter-press style, and later formed to fit the loaf. Thus, printing may be had on all four sides of loaf if desired.

7.—Pliofilm does not shrink and the loaves are not distorted from original shape by contraction. Neither are loaves "crumbled" during packaging.

8.—In all shipping tests, Mil-O-Seal wraps stood up well.

9.—Meat dealers report they like the

# ALL INTERNATIONALS Are *All-Truck* TRUCKS



The International Provision Company, Inc., Los Angeles wholesalers, uses this fleet of 11 Internationals to deliver its products.

In our modern truck factories, we deal with truck needs, and *truck needs only!* Every International is a *truck* from one end to the other. It is powered by a *truck* engine, designed and built to stand up under *truck* operating conditions. The extra value built into *all-truck* Internationals as a result of this policy has made International reputation and prestige.

When you choose a truck—whether you

need a heavy-duty model or one for light-duty work—consider this extra value. You wouldn't hire a sissie to dig a ditch. You'd get a two-fisted he-man who could stand the gaff. The same goes for trucks.

A phone call to the nearest International Truck dealer or Company branch will bring full details concerning International Trucks for your business. The line ranges from Half-Ton units to powerful Six-Wheelers.

## INTERNATIONAL HARVESTER COMPANY

(Incorporated)

180 North Michigan Avenue

Chicago, Illinois

# INTERNATIONAL TRUCKS

new package. It may be sliced easily without dulling the knife. If it is not desired to slice through the package, it may be opened at one end and the wrapper slipped back for slicing. The loaf may then be pushed back into the wrap and retied for return to the refrigerator, thus eliminating dried, crusted ends.

10.—Odd-shaped loaves, glazed, or fruit decorated hams, can be packaged without additional effort and handled subsequently without inconvenience.

Armed with definite evidence of Pliofilm's applicability, Milprint, Inc., assigned its resources to the task of developing a packaging machine best suited for the purpose and to the technical problem of enhancing package attractiveness through aid of the printing process.

Inexpensive and so simple in design that packinghouse employees are competent to operate it after a demonstration of but a few minutes, the Milprint meat loaf packaging machine is basically an assembly of four major parts, namely: Base, adjustable plate, heat seal bar and thermostat. All parts except the thermostat and wooden handle for the heat seal bar, are of stainless metal.

### Packaging Machine

The base, approximately 20 in. square, is provided with suitable mountings so that it may be bolted to the working table, but it is heavy enough to be used without permanent mounting. The vertical side, or jaw, of the machine, nearest the operator, which acts as a guide for forming one side of the package, is fixed. Its face is covered with a thin layer of rubber which serves to anchor the wrap so it will not slip when pulled up tightly around the loaf during the packaging.

The adjustable plate, which forms the guide for the side of the loaf farthest from the operator is mounted on two vertical brackets grooved at the bottom to slide along the edges of the base plate. The brackets are connected with a steel rod which locks the adjustable plate in place through the simple expedient of tightening a wing nut. Thus the machine may be adjusted to fit any conventional type of loaf in a few seconds.

The heat seal bar is suspended from its center at right angles to an adjustable metal arm, which in turn is hinged through a bracket at the rear of the machine. A coil spring causes the arm upon which the heat seal bar is suspended to assume an elevation of about 45 degs. so that it will be out of the way when preliminary preparations to the heat sealing step are in progress.

The heat seal bar is connected to the arm by a swivel arrangement so that the operator may give the bar a rocking action in making the heat seal, assuring a good continuous bond on loaves of uneven contour. The arm is adjustable to length through aid of another convenient wing nut, so the seal can be made in the middle of the package, regardless of the width of the loaf.

The thermostat is adjustable with a hand rheostat so that accurate temperature control may be exercised to suit different operating conditions.

In operation, the packaging routine is conducted as follows. The operator places a single wrap across the top of the vertical guides, squaring it up with a line of printing against the top of the near guide. The overlapping part of the sheet is held firmly in place to prevent slipping when the loaf is placed.

### Wrapping Operations

A second operator immerses a loaf in gelatin, then places it upon the wrapper, letting it down gently to the base plate which forms the bottom of the package mold.

The packaging machine operator starts the wrap by placing the portion of the sheet overlapping the near guide firmly upon the loaf. The other side of the wrapper then is pulled tightly over the first, forming a lap, which is held in place with fingers of one hand.

The other hand is used to depress the heat seal bar with its wooden handle, rocking firmly to complete a fast longitudinal seal the length of the loaf. Taking hold of the wrap projecting beyond the ends of the loaf, it is lifted from the machine and placed on the table. Ends are twisted and tied with cotton cord, completing the cycle, which may be resumed immediately.

The process eliminates entirely the "stuffing" operation; no soaking is required; packaging may be done on a dry table; the finished package is dry and clean; each package is "built around" its contents, conforming to variations in shape and contour without need of forcing or stretching. While one operator may readily handle the entire

cycle of packaging operations, two usually are used so that the one who does the gelatin dipping need not handle the finished package.

Milprint, Inc., has developed its own printing routine which makes possible high speed, multi-color, process printing of Pliofilm. Imagination of the artist is practically the only limitation to the kaleidoscopic combination of colors and designs that can be produced to give beauty, distinction and character to the meat loaf package.

Pliofilm is fed through the presses in rolls and the individual wraps are cut and stacked at the discharge end of the press. Hairline register is achieved, the clear transparency of the unprinted portions of the wraps is in no way affected. New rolls of Pliofilm may be "spliced in" as the end of the roll on the press is reached, with virtually as much ease as with common news print.

### FLASHES ON SUPPLIERS

**CONTINENTAL CAN CO.**—Construction of a new can manufacturing plant in Walla Walla, Wash., has been announced by Continental Can Co., Inc., New York City. The new plant will be completed in December and will consist of a can factory and warehouse, both one story, and will have a floor area of about 125,000 sq. ft.

**FEDERAL MOTOR TRUCK CO.**—T. R. Lippard has been elected president, general manager and a director of the Federal Motor Truck Co., Detroit, Mich. Mr. Lippard, who succeeds R. W. Ruddon, has been identified with the motor truck industry for more than 28 years and joined the Federal organization last fall as vice president.

### HANDY LARD CONTAINERS

Group of six new lard containers, printed in bright, attractive colors, illustrates a modern approach to the problem of increasing lard consumption. Container improvement has been long advocated as essential to improvement of lard's merchandising status. These one-pound cartons have vertical sides and measure 4 3/4 in. high by 3 in. in cross-section. They are fitted with grease-proof inner liners, fastened securely to inside wall of container. Produced by Interstate Folding Box Co., Middletown, Ohio, the cartons come in knocked-down form and are easily set up. (National Provisioner Photo.)

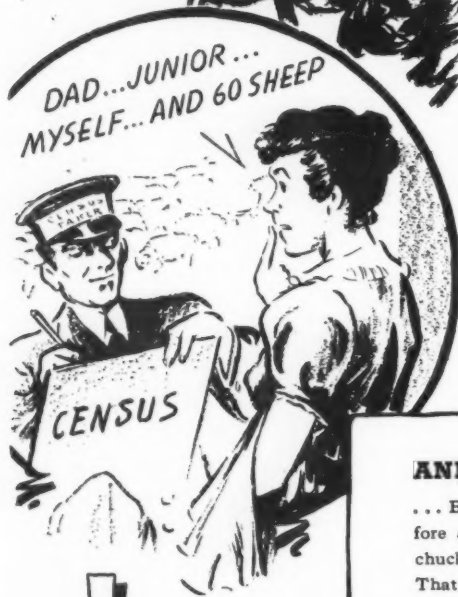




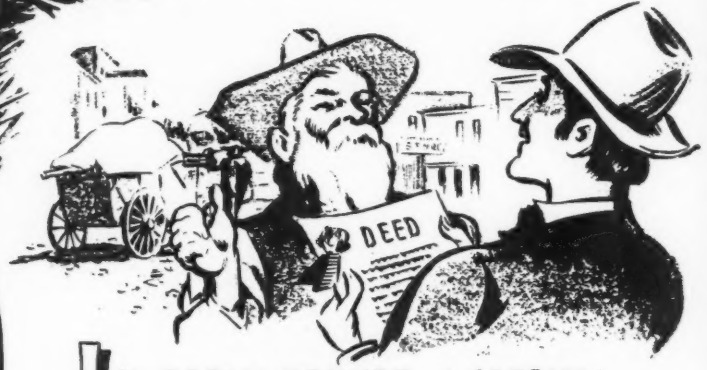
# DID YOU KNOW THAT...



...IN THE EARLY DAYS OF THE PLYMOUTH COLONY, COWS WERE SO SCARCE IT WAS COMMON FOR SIX OR MORE MEN TO OWN THE SAME COW ?



...In NEW ZEALAND there are 20 sheep to every person ?



...IN EARLY DENVER, A SAFELY ARRIVING WAGONER TRADED HIS LOAD OF BACON FOR A WHOLE CITY BLOCK ?

## AND DID YOU KNOW THAT...

... Bemis Stockinette helps maintain sales on fore and hind quarters, rounds, calves, lambs, chucks, loins, hams, bacon, franks and wieners? That retailers prefer the Stockinette protected line because they do not have to trim away meat that has been soiled, finger marked or otherwise injured in handling? That Bemis can supply you with Stockinette to meet every service, quality and price demand? Get in touch with your nearest Bemis office now.



## BEMIS BRO. BAG CO.

420 Poplar Street, St. Louis, Mo.

OFFICES: Boston • Brooklyn • Buffalo • Chicago • Denver • Detroit • East  
Pepperell • Houston • Indianapolis • Kansas City • Los Angeles • Louisville • Memphis  
Minneapolis • New Orleans • New York City • Norfolk • Oklahoma City • Omaha  
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# PLANT OPERATIONS

## *Ideas for Operating Men*

### REMOVING PIPE SCALE

As scale accumulates in hot water pipe lines in meat packing plants it eventually becomes necessary to replace them or to clean them out in some way.

One effective and economical means of cleaning out scale is illustrated here as it is employed by a Western railroad. The carrier uses a set of Lagonda tube cleaners and has found that the equipment has paid for itself through reduction in pipe replacement.

In cleaning the pipes in the roundhouse, it was found that a deposit about 1 in. thick had accumulated in the pipes over a period of years. In many cases the scale was much heavier. For instance, it was necessary to employ the 8-in. tube cleaner equipment in a 10-in. pipe where there was only a 6-in. opening, or, in other words, a 2-in. layer of deposit. The worst accumulation was in a 6-in. boiler-feed line in which there was only a 1-in. opening.

The tube cleaning equipment is used in both hot and cold water service piping. Designed for use in standard and extra heavy pipes, the same motor is

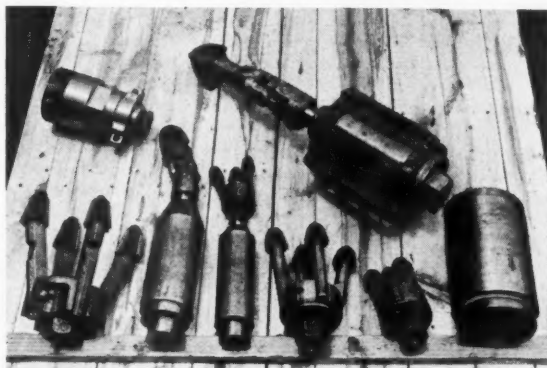


SCALE DEPOSITS IN PIPES

employed for 5-in., 6-in. and 8-in. pipe. The correct size of cutter head is used in each case. The equipment is adaptable for ground or overhead piping.

### PIPE CLEANERS AND THEIR USE

**RIGHT.**—Pictured here are some of the Lagonda tube cleaners used for removing scale deposits in pipes. Reading from left to right (top row) are a revolving hose coupling employed to overcome tendency of cleaner to twist hose; 8-in. pipe cleaner fitted with a sleeve and



equipped with a universal joint and drill; (bottom row) cutter for 8-in. straight pipes; 4-in. pipe cleaner with universal joint and drill; 3-in. cleaner with cutter head, and 6-in., 4-in. and 6-in. sleeves.

**LEFT.**—Cleaning 8-in. piping on the floor with a Lagonda cleaner fitted with a sleeve and equipped with a universal joint and drill. Worker is wearing goggles to protect his eyes against flying particles.

### PREVENTING CEILING SWEAT

By W. F. SCHAPHORST, M.E.

Condensation on ceilings of meat packing plants is a nuisance. Those who have worked under poorly insulated roofs or roofs that were not insulated have very likely known it to almost "rain" when the outdoor temperature was low, the indoor temperature normal and the air as humid as it usually is in a packinghouse, particularly on the killing floor.

There are two ways by which to prevent ceiling sweat:

- 1.—Apply an ample thickness of suitable insulation to the roof.
- 2.—Keep the air "dry" inside the building or room.

It is not necessary to keep the air perfectly dry to prevent roof condensation. In fact it is exceedingly difficult, even in the laboratory, to completely dry air, and even the air over the Sahara desert contains some moisture.

If it were possible to do so it would be desirable to keep the humidity of the air low enough so that no dew point could be established on the ceiling. Dry air would absorb any tiny particles of moisture that might collect and dripping would thereby be prevented.

The alternative is to insulate the roof. Following is a rule which may be helpful to meat plant operators to compute the limited relative humidity under a wide range of conditions:

Subtract outdoor temperature from indoor temperature (both in degs. F.), multiply the difference by .19 and subtract the product from 100. The remainder is the relative humidity limit. Should a greater percentage of relative humidity be permitted in a room, ceiling condensation is likely to occur.

This rule applies only to a well insulated roof—4 in. of concrete, plus 2 in. of corkboard, plus 5-ply roofing. It will be found on checking this rule that if the temperature is minus 10 degs. F. outside and 70 degs. F. indoors the relative humidity of the room can be over 80 per cent and there will be no ceiling condensation. However, if the humidity 84.8 per cent, moisture will collect.

If a roof is constructed with 4 in. gypsum composition use .3 in the rule instead of .19. For a roof constructed with 2½ in. tongue groove spruce planking, plus 5-ply roofing, use .5 instead of .19. For a roof of 1½ in. tongue and groove spruce planking, plus 5-ply roofing, use .62, and for a roof of bare concrete 4 in. thick use .94.

### RE-GROOVING BOOT SOLES

Boots become hazardous when soles wear smooth. Some safety supervisors require that they be discarded when they reach this state. A tire re-grooving tool may be used to re-cut the designs in the smooth soles and heels. In one plant where this expedient is used, the life of a pair of boots has been multiplied two or three times.

# Up and down the MEAT TRAIL

## Geo. A. Hormel Visits Son; Competes in Golf Tourney

George A. Hormel, founder of Geo. A. Hormel & Co., Austin, Minn., and present chairman of the board of directors of the company, arrived in Austin last week from his Bel-Air, Calif., home for his annual summer visit to the estate of his son, Jay C. Hormel, president of the Hormel organization. Enjoying excellent health despite his advancing years, Mr. Hormel has enjoyed his visit. Among other activities, he participated in a golf tournament at Owatonna, Minn. Notwithstanding the heat and the length of the course, Mr. Hormel successfully completed the tournament rounds—a feat that many younger men failed to accomplish.



G. A. HORMEL

Playing in a foresome with the Messrs. Hormel were R. A. Rath, vice president, Rath Packing Co., Waterloo, Ia., and Mr. Schultz of the American Can Company's staff.

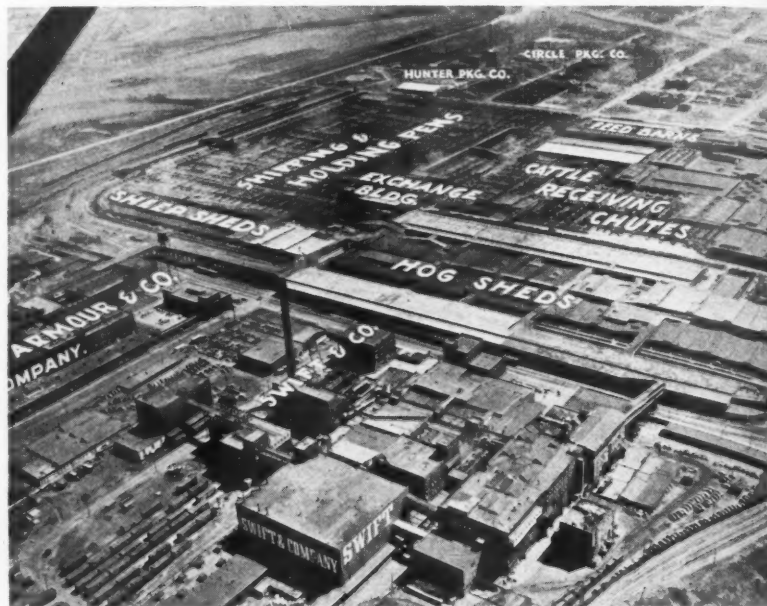
## George Eastwood Honored for Service to Industry

George A. Eastwood, president, Armour and Company, received the 1940 Civic Service award of the Albany Business College, Albany, N. Y., on July 26. Each year at its commencement exercises, the school presents an award to some outstanding person in the business world "who has done the most to further business and promote the economic interests of his community." A former resident of Albany, Mr. Eastwood was graduated from the college in 1897. His parents were the Rev. and Mrs. Thomas M. Eastwood, who moved to Albany in 1892.



G. A. EASTWOOD

The Armour chief executive attended Albany high school, where he became a backfield star of the school football team. For several seasons, Mr. Eastwood was quarterback of a country



MEAT PACKING CENTER AT EAST ST. LOUIS

Aerial view of National Stock Yards and meat packing plants. In 1935, 1937 and 1938, the East St. Louis market was second only to Chicago in livestock receipts. It is the largest in the country for truck movement. (Photo by East St. Louis Journal.)

club team composed of college stars.

As office boy in Armour and Company's Albany office, he studied stenography during evenings, qualifying as secretary to the sales manager of the company's Eastern branch houses. Mr. Eastwood became chief clerk of the Eastern organization in 1901 and assistant manager two years later. His steady rise brought him to Chicago in 1917, where in 1926 he was made general manager of the branch house system. He served for a short time as executive vice president before becoming president of Armour last fall.

## Heim to Rehabilitate Newly Acquired Plant in Houston

Heim Packing Co., Houston, Tex., is planning a \$25,000 expansion and improvement program in connection with its recent acquisition of the Burton Packing Co. there. Plans call for construction of three smokehouses, a rendering room, cooler and facilities for packing and curing. An expert on smokehouse construction has been retained to insure that the new units will embody the latest developments. A refrigerating unit will also be installed.

Equipment now on hand in the plant's sausage making department includes a cutter, grinder, mixer and stuffer. Beef,

pork, veal, sausage, ham, bacon and other pork products are now handled. The company is not producing lard at present. Joe Heim, sr., is president and J. H. Heim, jr., general manager. The firm is retaining its downtown unit at 21 N. Louisiana st.

## Turvey Packing Co. Becomes Corporation; Plans Expansion

Following its operation for 17 years as a family partnership, the Turvey Packing Co., Blackwell, Okla., became a corporation early this month. A plant expansion program is now getting under way to meet the company's needs.

Officers of the new corporation include Sam Turvey, president; Mrs. George Turvey, vice president, and James A. Turvey, secretary-treasurer. Mrs. Turvey is the widow of the late George Turvey, former president and general manager of the company, whose death occurred January 16. Sam and James Turvey, in assuming their new positions, will retain their posts as sales manager and plant superintendent, respectively.

Incorporators of the company, in addition to Sam and James Turvey and Mrs. Turvey, are Mrs. Otto Briechele, L. C. Wright, F. W. Wiles and Peyton E. Brown. The incorporators will serve as the company's directors.

## Personalities and Events Of the Week

**Harry Cuneo**, for many years Chicago representative of Geo. A. Hormel & Co., Austin, Minn., passed away in Chicago on July 25. An unusually popular personality in the meat packing industry, Mr. Cuneo pioneered the introduction of Hormel fresh pork and other products in the Chicago area. He retired some years ago. Funeral services were held in Chicago on Saturday, July 27.

**Lester A. Weyant**, secretary to Frank A. Benson, president, New York Butchers Dressed Meat Co., is on vacation.

**J. P. Gormley**, advertising manager, Adolph Gobel, Inc., Brooklyn, N. Y., is spending his vacation at Eddy's Farm hotel, Sparrow Bush, N. Y.

A state meat inspection service in Utah, operated jointly by the federal and state governments, is one of the objectives of a legislative program recently adopted by a committee of the state's agricultural advisory council. The American Packing & Provision Co., Ogden, which operates under federal inspection, has been cited as an example of such desirable service.

A male chorus of 39 voices, composed entirely of employees of John Morrell & Co., Ottumwa, Ia., presented a concert at New London, Ia., on July 25. The chorus, under the direction of Jesse J. Miller, was organized in 1931 and has given 135 concerts.

A new cooler has been installed in the Armour and Company branch in Wichita, Kans. According to R. M. Haney, division manager, the cooler was installed to take care of the fresh meats distributed from this branch.

Members of McAlester, Okla., junior chamber of commerce recently visited the McAlester Packing Plant, Inc., of that city. T. W. Montgomery is president of the packing company.

Plant of Swift & Company, Kansas City, Kans., was the scene of the fifth in a series of seven "See Kansas City" tours sponsored by the University of Kansas City.

**S. B. Cook**, who for the past four years has been engaged in the wholesale meat business at Charlotte, N. C., has opened a modern sausage plant in that city. The new company, of which he is president, is the Cook Sausage Co., Inc., and will specialize in wieners, bologna, barbecued pigs and all cuts of beef, veal and pork.

Speakers at the fifty-fifth annual convention of the National Association of Retail Meat Dealers, to be staged in St. Paul, Minn., during the week of August 4, will include **George Eastwood**, president of Armour and Company, Chicago, and **Gov. Harold Stassen** of Minnesota.

**Lebanon, Pa.**, famous for production of a special type of bologna, began observation of its 200th birthday early this month.

**S. E. Strahan**, Atlanta, Ga., and **J. R. Warren**, Oklahoma City, Okla., are the

new owners of the Cushing Packing Co., Cushing, Okla. The sale of the plant and five acres of land was announced by the widow of the late C. D. Cook, its founder. A sausage kitchen, new refrigeration facilities and several refrigerated trucks are to be added to the plant's equipment.

**Harry T. Shore** and a party from Shore's Abattoir, Savannah, Ga., were members of a 100-car "motorcade" participating recently in the annual Hampton county watermelon festival. About 250 leading business men took part in the event, under sponsorship of the chamber of commerce of Savannah.

The name of the Morgan Packing Co., Emporia, Kans., which was recently taken over by the Great Bend Packing Co. of Great Bend, Kans., has been changed to the Thies Packing Co. E. H. Schenkel is general manager.

A 40-ft. bologna, weighing approximately 500 lbs., was recently exhibited to customers by a Redwood City, Calif., retailer. The bologna was produced by Swift & Company.

Recent fiftieth anniversary celebrations by the Cudahy Packing Co. have been held at the company's branches at South Chicago and New Orleans, La. **E. D. McManus** and **R. J. Joucken** were the branch managers who served as hosts at the open house programs.

**Joseph Henry Russell**, retired meat packer of Montreal, Quebec, who spent many years in the wholesale meat business, died on July 17 at Montreal hospital in his fifty-ninth year. Born in Montreal, Mr. Russell entered the business of his father and later became associated with various other meat packing firms.

**Turner Produce Co.**, Arcadia, Fla., has erected a new building and installed equipment at a cost of \$14,000.

**Paul Kaiser**, George Kaiser Packing

## Danahy Annual Wage Plan

An agreement under which about 150 employees of the Danahy Packing Co., Buffalo, N. Y., will be guaranteed an annual wage, regardless of hours worked, was announced on July 19 by **Arthur T. Danahy**, president of the company. The agreement, said to be the first of its kind in Buffalo, is to be incorporated in a contract expected to be signed before October 1, it was stated. Employees to be covered by the new plan are paid on an hourly basis.

**Co.**, Kansas City, Kans., was a visitor in Chicago this week. Mr. Kaiser, caught by a record Chicago heat wave, compared the heat-humidity with the "nice cool weather" in K. C.

**St. Paul Union Stockyards Co.** will open its second subsidiary establishment in the Northwest at Billings, Mont., on September 1, according to **Thomas E. Good**, president. The new subsidiary will be known as the Union Stockyards of Billings, and is now under construction at a cost of about \$150,000. **Dale Wilder**, who has been the Montana representative of the company, will be in charge of the new yards.

Five young women from the Swift exhibit at the New York World's Fair recently matched wits with five young men from the General Electric exhibit during a radio broadcast originating from the fairgrounds.

**J. A. Schmitt**, in charge of beef and pork sales at the Armour and Company branch at Jackson, Miss., says he hopes it quits raining before he takes his vacation, beginning August 2. "I'm going to Louisville, Ky., and if they have another flood, I won't like it," he declared. "It's too hot with rain these days—and too hot without it."



MERKEL PRODUCT DISPLAYED AT NEW YORK FAIR

Pork products by Merkel, Inc., Jamaica, N. Y., in an attractive window display in Brass Rail restaurant at New York World's Fair. Thousands of fair visitors daily have had the pleasure of eating Merkel hams and other meat products in all Brass Rail restaurants throughout the fair, as well as in the New York metropolitan area.

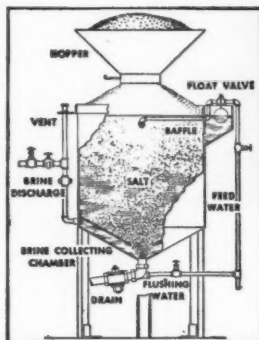


# Operating Simplicity

★ ★ ★ ★ ★

**Simple and automatic operation  
makes 4 major savings in  
Lixate Brine production**

EVERYTHING about The Lixate Process For Making Brine is simplicity itself. You can install it at any convenient place—an out of the way corner, in the hide or curing cellar or up under the roof, as well as in the chill room. It requires only a few square feet of space for the Lixator, room for pipes and connections, and once installed, it works without any attention, except to keep the hopper filled with Rock Salt.

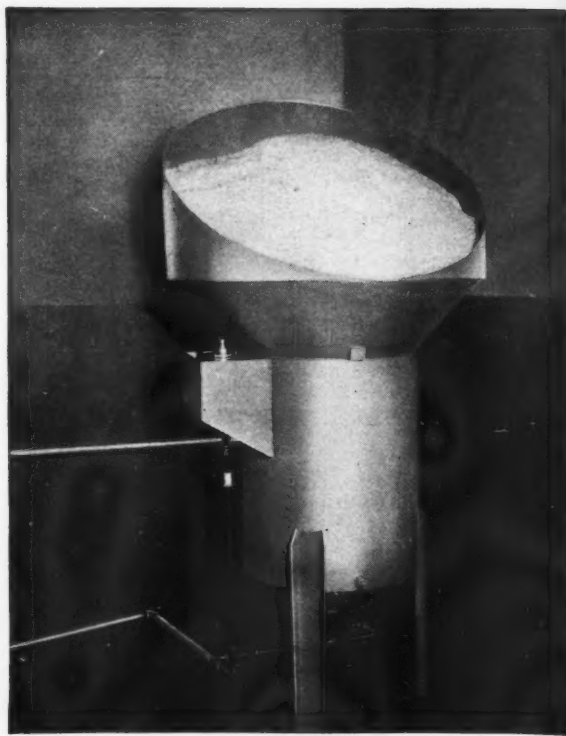


Operation also is simple. You merely fill the hopper with the recommended grade of International's Retsof, Detroit or Avery brands of Rock Salt. As this cross section diagram shows, operation is entirely automatic. Rock Salt flows down by gravity. Water enters through a spray nozzle at the top, dissolves the salt without agitation, becoming fully saturated brine. Brine is self filtered and rises, crystal clear, in a collecting chamber to a discharge pipe, and flows to the storage tank.

There is no continuous handling of salt—no stirring, mixing or agitation by hand or mechanical power. There is no nuisance of trundling barrows, barrels or boxes of salt or brine through the plant—Lixate Brine flows through pipes to points of use. No salt is wasted by suspension in solution or collected on the bottom of a tank and wasted down a drain.

This makes 4 major savings:

1. Lower labor cost for handling salt.
2. No labor or power cost for mixing brine.
3. Reduced cost for distributing brine.
4. Savings in amount of salt required, estimated by users to be as much as 10% to 20%.



**GERST BROS. & CO., St. Louis, Mo.**

*How simple it is to install the Lixate Process is shown by this modern installation. One advantage of the Lixate Process welcomed by all plant superintendents is the contribution to cleanliness, neatness and quality, by automatic operation. Here as in many installations, The Lixate Process has other important advantages in addition to its marked economy.*

★ ★ ★

Find out how this simple, automatic Lixate Process can save money for you, as it is saving money for packers of quality meats from Omaha to Maine, the St. Lawrence River to the Gulf of Mexico. Write for The Lixate Book.

## ● SALT FOR EVERY PURPOSE

International Salt Company, Incorporated, developed The Lixate Process to help industry reduce operating costs and improve quality. International produces every type and grade of salt for meat packing, and the Research Department of International offers correct advice concerning the proper grade of salt to use and how to use it, for still further reduction of operating costs. This service is offered to all users of salt, absolutely free. You are invited to submit any problem concerning the use of salt or salt brine.

## ● WRITE FOR THIS BOOK

The Lixate Book shows pictures of many Lixate installations in many industries, and contains valuable information about the use of salt brine. A copy of this book should be on every meat packing executive's desk. Write for a copy, sent on request.



*The* **LIXATE** *Process*  
REG. U. S. PAT. OFF.  
*for making brine*

**INTERNATIONAL SALT COMPANY, Inc., SCRANTON, PA.**

SALES OFFICES: New York, N. Y. • Buffalo, N. Y. • Philadelphia, Pa. • Boston, Mass. • Baltimore, Md. • Pittsburgh, Pa. • Newark, N. J. • Richmond, Va. • New Orleans, La. • Cincinnati, O. • St. Louis, Mo.

REFINERIES: Watkins Glen, N. Y. • Ludlowville, N. Y. • Avery Island, La. • MINES: Retsof, N. Y. • Detroit, Mich. • Avery Island, La.



# REFRIGERATION *and Air Conditioning*

## MEAT PLANT REFRIGERATION

**A Complete Course for  
Executives and Workers  
Prepared by—**

**The National Provisioner**

### LESSON 69

## Corrosion Control

**P**REVENTION of corrosion in refrigerating plants has been given much study and has been the subject of considerable experimentation. As a result of this study by refrigeration experts, it is now known that steel pipe circulating ammonia liquor or gas never rusts or pits on the inside. In practically all cases when direct expansion piping is dismantled, the interior surface is found to be coated with a film of oil.

Calcium or sodium brine piping, whether the brine is acid or alkaline or contains entrained oxygen, never fails from internal corrosion as long as it is kept full of brine and the brine kept flowing.

If the brine is allowed to stand for long periods, however, there is rather deep pitting of the interior surface. Open vessels constructed from steel plates, which hold brine or are submerged in it, such as open brine tanks and ice cans, are subject to severe corrosion. Consequently, most of the experimental work on corrosion prevention has been confined to ice cans, cooling coils and other equipment submerged in brine and exposed to corrosive action of brine and air.

### Testing Brines

Brines may be acid, alkaline or neutral. An acid or alkaline brine causes corrosion of iron in the presence of air or oxygen. This corrosion is particularly noticeable at the brine line on ice cans, the point where the can is alternately wet and dry, and holes are eaten through the galvanizing and the steel wall very quickly. It is impossible to repair such damage in a satisfactory manner and eventually the can must be renewed.

Litmus paper provides a simple and effective test of brine alkalinity or acidity. Blue litmus paper changes to red in acid brine and red litmus paper changes to blue in alkaline brine. While

the litmus test will show whether the brine is acid or alkaline, it does not indicate the relative corrosiveness of the brine. This is determined by the pH value. There is no simple explanation of this pH symbol. It represents the log of the reciprocal of the hydrogen ion concentration. The neutral point is 7.

If a chemical test shows that the concentration, or pH reading, is 8, it signifies that there is 10 times the original concentration of alkalinity. A pH reading of 9 indicates there is 100 times the original concentration. Acidity concentration increases down the scale from 7, being designated as 6, 5, 4, etc., indicating 10, 100 and 1,000 times the original concentration, respectively.

Acidity of meat plant brine is seldom less than 5 or greater than 8. There are usually enough ammonia leaks in old refrigerating systems to counteract the acid condition caused by adsorption of air by the brine. Exact determination of the acidity or alkalinity of a brine is a laboratory problem. The presence of ammonia can be determined by putting Nessler's solution into the brine.

### Test for Ammonia

Nessler's solution is an extremely sensitive reagent for determining the presence of ammonia in brine. It will detect the slightest trace, producing a brown or brownish precipitate when ammonia is present. This solution is especially suitable for use with sodium chloride brine and sometimes works in calcium chloride brine, but results are not always dependable when calcium brines are tested. Other methods for determining the presence of ammonia

in brine are used in the laboratory. These are not of much interest to the operating man.

Electric potentiometers which record the pH value of any solution are available. They are quite expensive and can be maintained only by experienced men.

Corrosion is controlled most successfully by the deposition of an inhibitor upon the surface of the equipment subject to acid corrosion. This thin film protects the surface from the corroding agent. A good inhibitor is impervious and adherent. However, before the addition of the inhibitor, the brine should be brought to a neutral condition.

### Adjusting the pH

The pH reading of calcium brine is brought up to 8 by the addition of disodium phosphate or sodium dichromate. These chemicals are known as buffer salts. Lime is also added to increase the alkalinity. Muriatic acid is added if the pH reading is too high. Amounts of acid or alkali added should always be controlled by the laboratory.

Sodium silicate, or water glass, has been used in brines, but it will often precipitate on the bottom of the brine tank.  $\text{CO}_2$  gas is not recommended, although it has been used extensively by plants with chemical control. Its use results in heavy deposits of calcium carbonate.

The other type of corrosion is caused by the presence of minute quantities of oxygen in the brine. The film inhibitor prevents such damage. Chromates are generally used for this purpose, because they prevent an oxidation coating and are about 90 per cent efficient. However, gloves worn by workers often become soaked with the chromate solution, causing a skin irritation called "chrome itch." A prepared compound, known as chrome glucosate, seems to be free from this disadvantage and is also considerably cheaper. The buffer salt used with this product is sodium phospho glucosate. Calcium brines require treatment with about  $\frac{1}{2}$  lb. of chromate per 100 lbs. of brine. Sodium chloride brine requires about  $1\frac{1}{2}$  lbs. of chromate per 100 lbs. of brine.

The engineer applying corrosion prevention methods to brine should know its exact chrome concentration and the exact pH range being maintained. He should have laboratory assistance.

One of the easiest ways to slow up damage to an ice can is to wire brush the surface of the can at the brine line and apply a grease paint at this vulnerable point. This protection will last a season if it is not subjected to extremely hot water in the dip tank.

Water in continuous circulation over

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cooling towers picks up dirt, oxygen, carbon and sulphur dioxide. The temperature of the water is particularly suitable for the growth of algae. Algae is usually green and grows on all types of cooling surfaces. It adheres to the exterior of iron pipe, where it becomes covered with dirt and is not readily recognized. Algae on cooling surfaces reduces the rate of heat transfer through the surfaces.

Addition of phosphorous compounds to the water help prevent the growth of algae. These are poisonous and must not be used whenever there is any possibility that the water will be used in producing edible products. In the case of cooling towers, loss of treatment due to windage and fresh water make-up is an item of some expense. A loss also occurs when brine tanks leak and there must be a general make-up for the system. A preparation of chrome glucosate has proved quite effective for the treatment of scale and provides an inhibiting protective coating for metallic surfaces for condenser water treatment.

#### QUESTIONS

(For the student to answer.)

Can brine which has been used for pickling meats be employed as make-up for a brine system? Why?

**EDITOR'S NOTE:** Refrigeration safety requirements typical of various municipal codes will be discussed in Lesson 70 of the course in Meat Plant Refrigeration.

#### RAIL SERVICES TO SHIPPERS

The Interstate Commerce Commission ruled last week that the entire burden of maintaining industrial spur tracks, including taxes and a proper return on investment, should be borne by shippers using such facilities rather than the railroads. The decision resulted from an investigation of industry services at Sioux City, Ia., involving the Sioux City Terminal Railway and Swift & Company, Armour and Company and the Cudahy Packing Co.

The commission further ruled that in instances where a shipper does his own icing of refrigerator cars, he must be required to pay the cost of switching such cars to and from the icing docks.

In its decision the commission held that the Sioux City Terminal Railway had no duty to furnish free facilities and services within the plant areas of the packing companies at Sioux City.

#### FINANCIAL NOTES

A dividend of 50c, not a quarterly dividend as stated in the July 20 issue of **THE NATIONAL PROVISIONER**, has been declared by Libby, McNeill & Libby, payable on August 15 to stockholders of record on July 26.

A quarterly dividend of 50c has been reported by Procter & Gamble Mfg. Co. on its common stock, payable on August 15 to shareholders on July 25.

#### PACKER AND FOOD STOCKS

Price ranges and total sales of listed stocks for week ended July 24.

	—Week ended July 24—				July 17
	Sales	High	Low	Close	Close
Amal Leather...	100	10 1/4	10 1/4	10 1/4	1 1/4
Do. Pfd. ....	100	10 1/4	10 1/4	10 1/4	11
Amer. H. & L. ....	1,600	4	4	4	4 1/4
Do. Pfd. ....	100	28	28	28	28 1/2
Amer. Stores....	500	12 1/2	12 1/2	12 1/2	12
Armour Ill. ....	3,500	4 1/2	4 1/2	4 1/2	4 1/4
Do. Pr. Pfd. ....	100	41	41	41	41 1/4
Do. Pfd. ....	100	41	41	41	41 1/4
Do. Del. Pfd. ....	200	101 1/2	101 1/2	101 1/2	102
Beechnut Pack. ....	200	114	114	114	111 1/4
Boonack, H. C. ....	100	17 1/2	17 1/2	17 1/2	17 1/2
Do. Pfd. ....	100	17 1/2	17 1/2	17 1/2	17 1/2
Chick. Co. Oil. ....	200	10 1/4	10 1/4	10 1/4	10 1/4
Childs Co. ....	600	3	3	3	2 1/2
Cudahy Pack. ....	100	10 1/4	10 1/4	10 1/4	10 1/4
Do. Pfd. ....	100	10 1/4	10 1/4	10 1/4	10 1/4
First Nat. Strs. ....	200	40 1/4	40 1/4	40 1/4	39 1/4
Gen. Foods....	2,300	41 1/4	41 1/4	41 1/4	41
Do. Pfd. ....	400	115	115	115	113 1/4
Glidden Co. ....	100	12	12	12	12 1/2
Do. Pfd. ....	200	38 1/2	38 1/2	38 1/2	39
Gobel Co. ....	500	2 1/2	2 1/2	2 1/2	2 1/4
Gr. A. & P. ....	25	94	94	94	93
Do. Pfd. ....	100	127 1/2	127 1/2	127 1/2	127 1/2
Hornel, G. A. ....	300	34 1/4	34 1/4	34 1/4	34
Hygrade Food. ....	100	1 1/4	1 1/4	1 1/4	1 1/4
Kroger G. & B. ....	2,100	29 1/2	29 1/2	29 1/2	29 1/4
Libby McNeill. ....	6,850	7 1/4	7 1/4	7 1/4	6 1/4
Mickelberry Co. ....	700	4	4	4	3 1/4
M. & H. Pfd. ....	60	5 1/4	5 1/4	5 1/4	5 1/4
Morrell & Co. ....	100	34 1/2	34 1/2	34 1/2	34 1/2
Nat. Tea. ....	1,700	5 1/4	5	5 1/4	5 1/4
Proc. & Gamb. ....	1,500	64 1/4	64	64	63 1/4
Do. Pfd. ....	140	115	115	115	116 1/4
Rath Pack. ....	100	43 1/2	43	43	42 1/2
Safeway Strs. ....	1,100	105 1/4	105 1/4	105 1/4	104
Do. 5% Pfd. ....	780	105 1/4	105 1/4	105 1/4	104
Do. 6% Pfd. ....	100	111 1/4	111 1/4	111 1/4	111 1/4
Do. 7% Pfd. ....	100	111 1/4	111 1/4	111 1/4	111 1/4
Stahl Meyer. ....	100	1 1/4	1 1/4	1 1/4	1 1/4
Swift & Co. ....	2,750	19 1/4	19	19 1/4	19 1/4
Do. Intl. ....	1,500	17 1/2	17 1/2	17 1/2	17 1/2
Trunz Pork. ....	100	8 1/4	8 1/4	8 1/4	8 1/4
U. S. Leather. ....	900	4	4	4	4 1/4
Do. A. ....	300	6 1/4	6 1/4	6 1/4	7 1/4
Do. Pr. Pfd. ....	100	50	50	50	50
United Stk Yds. ....	100	1 1/4	1 1/4	1 1/4	1 1/4
Do. Pfd. ....	100	16 1/4	16 1/4	16 1/4	17
Wesson Oil. ....	100	60 1/4	60 1/4	60 1/4	60 1/4
Do. Pfd. ....	100	4 1/4	4 1/4	4 1/4	4 1/4
Wilson & Co. ....	1,300	56 1/2	56 1/2	56 1/2	56 1/2
Do. Pfd. ....	100	56 1/2	56 1/2	56 1/2	56 1/2



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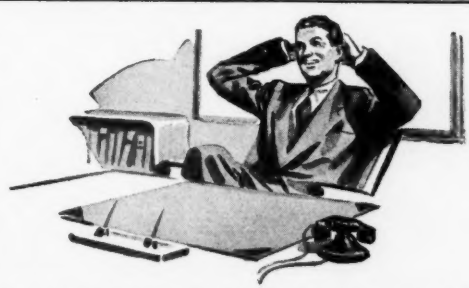
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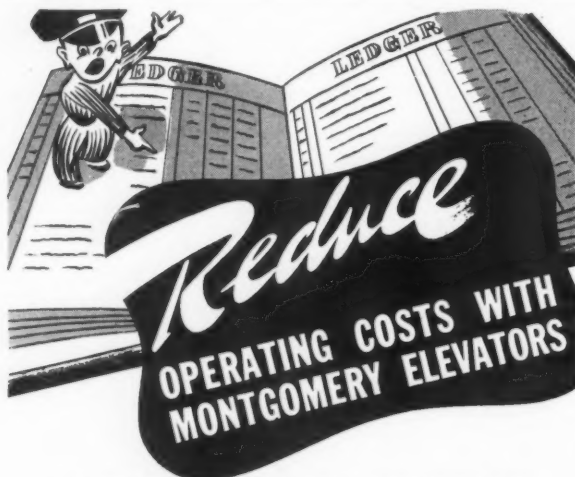
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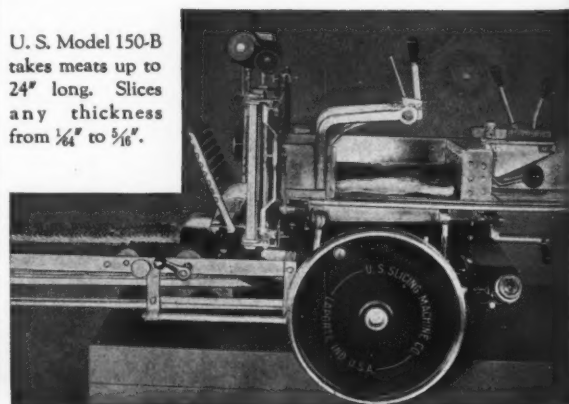
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# Sausage Production Falls in June; Bacon at Record High

PRODUCTION of sausage under federal inspection during June totaled 71,926,580 lbs., a volume which has been exceeded only twice during the last twelve years. Output in June, 1936 totaled 76,856,300 lbs. and in June, 1939, 73,268,181 lbs. June sausage production was approximately 4 million lbs. under the May total, and more than a million pounds under production in June, 1939.

Sausage production during the month was as follows:

	June, 1940 lbs.	May, 1940 lbs.	June, 1939 lbs.
Fresh (finished) .....	7,689,343	9,682,528	6,838,667
Smoked and/or cooked .....	53,807,482	54,687,695	55,700,445
To be dried or semidried .....	10,429,55	11,278,477	10,729,069
Total .....	71,926,580	75,628,700	73,268,181

Volume of sausage produced during the first six months of 1940, compared with 1939:

	1940 lbs.	1939 lbs.
January .....	66,216,941	61,138,875
February .....	59,722,810	53,478,635
March .....	61,015,994	61,163,870
April .....	70,775,267	57,674,333
May .....	75,628,700	71,676,040
June .....	71,926,580	73,268,181

While there was a seasonal decline in the volume of canned meat and meat foods made under federal inspection in June, canned pork volume was up 2 million lbs. from the May level. Canned meat production in June, 1940, exceeded the volume of June, 1939, by approximately 8,500,000 lbs.

Canned meat and meat foods turned

out in June, compared with June, 1939:

	June, 1940 lbs.	June, 1939 lbs.
Beef .....	4,573,035	4,989,861
Pork .....	23,519,786	18,342,979
Sausage .....	2,560,122	2,945,835
Soup .....	14,222,756	12,281,429
All other .....	8,545,881	6,400,874

	June, 1940 lbs.	June, 1939 lbs.
Total canned meat food products .....	53,421,580	44,907,978

Meat loaf production in June reflected good demand with volume totaling 10,018,671 lbs. compared with 9,833,451 lbs. in June, 1939. Meat loaf volume for the first six months of 1940, compared with 1939:

	1940 lbs.	1939 lbs.
January .....	9,843,330	8,575,348
February .....	8,282,639	6,961,454
March .....	7,962,505	7,459,995
April .....	9,399,743	7,333,697
May .....	10,138,963	9,445,041
June .....	10,018,671	9,833,451
Total .....	55,645,851	49,608,986

More bacon was sliced during June, 1940, than in any month in the packer years, 1937, 1938, 1939 or 1940 to date. The previous record for bacon sliced under federal inspection was set in August, 1939, when 27,289,035 lbs. was turned out. The June, 1940, total was 27,450,204 lbs.

Volume of bacon sliced during the packer year to date:

	1940 lbs.	1939 lbs.
November .....	22,903,197	23,306,006
December .....	22,336,794	26,593,341
January .....	24,778,170	26,857,536
February .....	21,755,898	27,450,204

Volume of meat products prepared

under federal meat inspection during the first six months of 1940, compared with earlier years:

	1940 M lbs.	1939 M lbs.	1938 M lbs.	1937 M lbs.
Sausage .....	405,287	378,400	357,744	391,798
Meat loaves .....	55,646	49,609	45,547	49,359
Sliced bacon .....	150,741	126,568	113,273	106,276
Canned pork .....	160,352	96,591	61,583	69,715
Canned meat and meat products .....	405,572	309,141	277,176	301,515

## CANADIAN STORAGE STOCKS

Canadian storage stocks of pork, beef and lamb were reduced sharply during June, compared with a month earlier, but continued above the five-year average. Stocks of pork on July 1 totaled to 65,771,000 lbs., down 7 million lbs. from June 1, double the amount in storage on July 1, 1939, and 25 million lbs. above the five-year average for July 1. Much of this meat (see page 34) was being held by the Canadian Bacon Board for export and commercial stocks were little above normal.

Beef holdings dropped 3 million lbs. in June but on July 1 were 3 million lbs. over the five-year average. Stocks of meat in Canada on July 1:

	July 1,* 1940 M lbs.	June 1,** 1940 M lbs.	July 1, 1939 M lbs.	5-yr. July 1 avg. M lbs.
Beef .....	14,045	17,025	10,452	11,354
Veal .....	3,637	3,573	3,690	3,242
Pork .....	65,771	72,502	32,624	40,703
Mutton and lamb .....	985	1,723	834	763

\*Preliminary figures. \*\*Revised figures.

## MEAT IMPORTS AT NEW YORK

Imports for the period July 11 to July 17, inclusive, at New York:

Point of origin	Commodity	Amount, lbs.
Argentina—Canned corned beef .....		3,600
—Boiled beef in tins .....		109,800
—Canned roast beef .....		18,000
—Meat extract in tins .....		15,904
—Cooked ham in tins .....		8,256
Australia—Fresh frozen calf livers .....		12,083
—Fresh frozen beef .....		58,178
Brazil—Meat extract in tins .....		4,704
Canada—Smoked back bacon .....		1,634
—Smoked bacon .....		474
—Fresh chilled ham .....		3,982
—Fr. frozen ham .....		32,118
—Fr. chilled pork trimmings .....		2,000
—Fr. chilled calf livers .....		380
—Fr. pork shoulders .....		3,010
—Canned pork hams .....		654
Cuba—205 fresh chilled beef carcasses .....		123,000
—46 packages fresh chilled beef .....		11,377
—50 fresh frozen beef carcasses .....		31,774
Italy—Smoked sausage .....		110
—Canned corned beef .....		36,000

## No Developments Reported on Proposed Lard Standards

There have been no developments in connection with the U. S. Department of Agriculture proposed standards for lard and rendered pork fat, which were the subject of a hearing on June 18, but the department may reach some decision shortly after August 1, according to a report from Washington. At the hearing, the meat packing industry was given the opportunity to submit data from its own study of the lard problem, and its suggestions for improving lard quality, before August 1.

## CUT-OUT RESULTS SHOW VERY SLIGHT IMPROVEMENT

While the improvement in hog cut-out results this week was very slight, some gain was noted on both light and heavy averages. Medium weight hogs cut out about the same as last week. Cost of light weight hogs dropped 11c per cwt. but product values were down only 6c; heavy weights cost 16c per cwt. less and product values dropped 10c per cwt.

	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive
—180-220 lbs.—									
Regular hams .....	14.00	13.5	\$1.89	13.80	13.7	\$1.89	13.70	14.0	\$1.92
Picnics .....	5.60	10.3	.58	5.40	10.2	.55	5.30	9.3	.49
Boston butts .....	4.00	12.2	.49	4.00	11.1	.44	4.00	9.3	.37
Loin (blade in) .....	9.80	16.0	1.57	9.60	14.0	1.34	9.50	11.9	1.13
Bellies, S. P. .....	11.00	8.7	.96	9.70	8.7	.84	8.00	7.8	.64
Bellies, D. S. .....	...	...	...	2.00	5.7	.11	4.00	5.5	.22
Fat backs .....	1.00	4.5	.05	3.00	4.7	.14	4.00	5.1	.21
Plates and jowls .....	2.50	4.0	.10	3.00	4.0	.12	3.40	4.0	.14
Raw leaf .....	2.10	4.8	.10	2.20	4.8	.11	2.00	4.8	.10
P. S. lard, rend. wt. .....	12.40	4.8	.60	11.00	4.8	.53	10.30	4.8	.49
Spareribs .....	1.60	7.4	.12	1.50	5.0	.08	1.50	4.0	.06
Trimming .....	3.00	5.4	.16	2.80	5.4	.15	2.80	5.4	.15
Feet, tails, neckbones .....	2.00	...	.02	2.00	...	.02	2.00	...	.02
Offal and miscellaneous .....	...	...	.20	...	...	.20	...	...	.20
TOTAL YIELD AND									
VALUE .....	69.00		\$6.84	70.00		\$6.52	70.50		\$6.14
Cost of hogs per cwt. ....		\$6.44			\$6.48			\$6.32	
Condemnation loss .....		.03			.03			.03	
Handling and overhead .....		.65			.56			.50	
TOTAL COST PER CWT.									
ALIVE .....		\$7.12			\$7.07			\$6.85	
TOTAL VALUE									
Loss per cwt. ....		.28			.55			.71	
Loss per hog .....		.56			1.26			1.81	

# CHICAGO PROVISION MARKETS

## Provisions and Lard

### CASH PRICES

Based on actual carlot trading Thursday,  
July 25, 1940

REGULAR HAMS	
8-10	13 1/4
10-12	13 1/4
12-14	13 1/4
14-16	13 1/4
16-18 range	13 1/4

BOILING HAMS	
16-18	14 1/4 @ 14 1/4
18-20	14 1/4
20-22	14 1/4
16-20 range	14 1/4
16-22 range	14 1/4

SKINNED HAMS	
10-12	15
12-14	15 1/2
14-16	15 1/2
16-18	15 1/2
18-20	14 1/2
20-22	12 1/2
22-24	12 1/2
24-26	11 1/2
26-30	10 1/2
25-up, No. 2's inc.	9 1/2 @ 9%

PICNICS	
4-6	10 1/2
6-8	10 1/2
8-10	8 1/2
10-12	8 1/2
12-14	7 1/2 @ 8
8-up, No. 2's inc.	7 1/2 @ 8
Short shank 3/4 @ 1/2 c over.	

BELLIES	
6-8	9
8-10	9 @ 9 1/4
10-12	9
12-14	9
14-16	8 1/4
16-18	8

\*Quotations represent No. 1 new cure.

GREEN AMERICAN BELLIES	
18-20	7 1/4 @ 7 3/4
20-25	6 3/4 @ 7

D. S. BELLIES	
16-18	6 3/4
18-20	6 3/4
20-25	6 1/2
25-30	6 1/2
30-35	6 1/4
35-40	6 1/4
40-50	6

D. S. FAT BACKS	
6-8	5 1/2
8-10	5 1/2
10-12	5 1/2
12-14	5 1/2
14-16	6 1/4
16-18	6 1/4
18-20	6 1/4
20-25	6 1/2

OTHER D. S. MEATS	
Regular plates	6-8
Clear plates	4-6
D. S. jowl butts	4
S. P. jowls	4 1/2 @ 4 1/4
Green square jowls	4 1/2 @ 4 1/4
Green round jowls	4 1/2 @ 4 1/4

### WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, July 20	5.70n	4.87 1/2 ax	5.25n
Monday, July 23	5.70ax	4.82 1/2	5.25n
Tuesday, July 24	5.55n	4.72 1/2	5.12 1/2 n
Wednesday, July 25	5.62 1/2 n	4.75b	5.12 1/2 n
Thursday, July 26	5.57 1/2 ax	4.70ax	5.00ax
Friday, July 27	5.57 1/2 ax	4.70n	4.87 1/2 n

### Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chgo.	6.87 1/2
Kettle rend, tierces, f.o.b. Chgo.	7.87 1/2
Leaf, kettle rend, tierces, f.o.b. Chgo.	7.87 1/2
Neutral, tierces, f.o.b. Chicago.	7.62 1/2
Shortening, tierces, c.a.f.	9.50

### Havana, Cuba Lard Price

Wednesday, July 24, 1940	
Pure lard	9.90

### FUTURE PRICES

SATURDAY, JULY 20, 1940

	Open	High	Low	Close
LARD—				
July	5.75	5.75	5.75	5.65a
Sept.	5.82 1/2	5.87 1/2	5.85	5.75
Oct.	5.87 1/2	5.87 1/2	5.85	5.85a
Dec.	6.00	6.00	6.00	6.00a
Jan.	6.10	6.10	6.10	6.10a

Sales: Sept., 8; Oct., 7; Dec., 4; total, 19 sales.  
Open interest: July, 2; Sept., 1,387; Oct., 820;  
Dec., 318; Jan., 42; total, 2,569 lots.

CLEAR BELLIES—	
July	6.40n
Sept.	6.87 1/2 n

MONDAY, JULY 22, 1940

LARD—				
July	5.75	5.75	5.75	5.65ax
Sept.	5.82 1/2	5.87 1/2	5.82 1/2	5.75ax
Oct.	5.87 1/2	5.87 1/2	5.82 1/2	5.85ax
Dec.	6.00	6.00	5.97 1/2	5.97 1/2
Jan.	6.10	6.10	6.10	6.10ax

Sales: Sept., 5; Oct., 7; Dec., 7; Jan., 1; total, 20 sales.  
Open interest: July, 2; Sept., 1,385; Oct., 822;  
Dec., 321; Jan., 43; total, 2,571 lots.

CLEAR BELLIES—	
Sept.	6.87 1/2 ax

TUESDAY, JULY 23, 1940

LARD—				
July	5.60	5.60	5.50	5.50b
Sept.	5.72 1/2	5.72 1/2	5.62 1/2	5.65b
Oct.	5.82 1/2	5.82 1/2	5.72 1/2	5.75b
Dec.	5.97 1/2	5.97 1/2	5.87 1/2	5.87 1/2 b
Jan.	6.05	6.05	5.97 1/2	5.97 1/2

Sales: July, 2; Sept., 13; Oct., 16; Dec., 10;  
Jan., 6; total, 47 sales.  
Open interest: July, 2; Sept., 1,376; Oct., 825;  
Dec., 325; total, 2,576 lots.

CLEAR BELLIES—	
Sept.	6.82 1/2 ax

WEDNESDAY, JULY 24, 1940

LARD—				
July	5.70	5.72 1/2	5.70	5.57 1/2 b
Sept.	5.70	5.72 1/2	5.70	5.70b
Oct.	5.77 1/2	5.80	5.77 1/2	5.80
Dec.	5.95	5.97 1/2	5.95	5.95b
Jan.	6.05	6.05	5.97 1/2	6.02 1/2 b

Sales: Sept., 6; Oct., 11; Dec., 8; total, 25 sales.  
Open interest: July, 1; Sept., 1,375; Oct., 827;  
Dec., 327; Jan., 48; total, 2,578 lots.

CLEAR BELLIES—	
Sept.	6.80

THURSDAY, JULY 25, 1940

LARD—				
July	5.67 1/2	5.67 1/2	5.62 1/2	5.55ax
Sept.	5.70	5.70	5.70	5.62 1/2 ax
Oct.	5.80	5.80	5.70	5.70b
Dec.	5.90	5.90	5.85	5.85b
Jan.	6.00	6.00	5.95	5.95

Sales: July, 1; Sept., 10; Oct., 5; Dec., 9; Jan., 5;  
total, 29 sales.  
Open interest: July, 1; Sept., 1,368; Oct., 826;  
Dec., 330; Jan., 51; total, 2,576 lots.

CLEAR BELLIES—	
Sept.	6.75ax

FRIDAY, JULY 26, 1940

LARD—				
July	5.65	5.65	5.62 1/2	5.55ax
Sept.	5.72 1/2	5.75	5.72 1/2	5.62 1/2 ax
Oct.	5.87 1/2	5.90	5.87 1/2	5.90ax
Jan.	6.00	6.00	5.97 1/2	5.97 1/2 b

CLEAR BELLIES—	
Sept.	6.75ax

### CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended on July 20, 1940:

	Week July 20	Previous week	Same week '39
Cured meats, lbs.	17,599,000	18,935,000	16,579,000
Fresh meats, lbs.	58,633,000	65,497,000	52,957,000
Lard, lbs.	3,056,000	3,837,000	4,124,000

BOTH lard futures and carlot product eased in the Chicago market this week; losses in the latter market were very slight, however.

LARD.—The futures market showed little change last weekend but started this week easy on bearish hog news. Values firmed later on moderate commission house buying resulting from strength in corn. Commission and cash house selling brought a decline on Tuesday; lower grains and hogs had a depressing influence. Scale-down buying for larger packer account furnished some support.

Prices were firmer at midweek on scattered buying as grains showed strength. Local and commission house buying took care of hedging sales; easiness in hogs was a depressing factor. Lard futures were lower on Thursday; commission and cash house selling satisfied a limited demand. Speculative interest has been dormant since lard shows little tendency to advance, even on favorable developments. Thursday's close was 12 1/2 @ 20 points under last Friday.

Demand for lard was satisfactory at New York. Prime western was quoted at 6.25 @ 6.35; middle western, 6.15 @ 6.25; New York City in tierces, at 5 1/2 @ 5 1/4 c, tubs, 5 1/4 @ 6c; refined continent, 6 1/2 @ 6 1/4 c; South America, 6 1/4 @ 6 1/2 c; Brazil kegs, 6 1/2 @ 6 1/2 c; shortening in carlots, 9c, smaller lots, 9 1/4 c.

CARLOT TRADING.—Most product showed little change in rather dull trade. Green and cured regular hams were quiet and prices eased 1/4 c, but the boiling weights have been rather scarce and were quoted steady. Green regular hams turned down 1/4 c in scant trade as buyers showed little interest at higher asking prices. Inquiries were quiet for the light end. Offerings of light green picnics were moderate and prices were steady to firm; the 8/10 sold 1/4 c lower at 8 1/4 c.

The list on green seedless bellies held firm with scattered sales and inquiries. D. S. bellies were very quiet and unchanged list prices must be considered nominal; offerings were ample. Plenty of D. S. fat backs were available at the list and interest was quiet.

FRESH PORK.—Hot weather discouraged consumption of fresh pork and supply exceeded demand in spite of lighter cutting. Prices were irregular with holdover product playing a depressing role. Light loins eased 1 1/2 c and heavies were off 1/2 @ 3/4 c. Boston butts were fairly strong most of the week but later eased 1/4 c. Skinned shoulders and spareribs showed little change. Fresh regular pork trimmings advanced early but fell back to last week's close at 5 1/2 @ 6c.

Watch the Classified Advertisements page for bargains in equipment.

# MEAT AND SUPPLIES PRICES

## Chicago

### WHOLESALE FRESH MEATS

Carcass Beef		Cor. week,	
Week ended		July 24, 1940	
		1939	per lb.
Prime native steers—			
400-600	18 1/4 @ 18 1/2	15 1/4 @ 16 1/2	
600-800	17 1/2 @ 18 1/4	16 1/2 @ 17	
800-1000	17 1/2 @ 18 1/4	16 1/2 @ 17	
Good native steers—			
400-600	17 1/4 @ 18 1/4	15 @ 16	
600-800	16 3/4 @ 17 1/2	15 @ 16 1/2	
800-1000	16 3/4 @ 17 1/2	14 3/4 @ 15 1/2	
Medium steers—			
400-600	17 1/4 @ 17 3/4	14 3/4 @ 15 1/4	
600-800	16 1/2 @ 16 3/4	14 1/4 @ 15 1/4	
800-1000	16 1/2 @ 16 3/4	14 1/4 @ 15 1/4	
Heifers, good, 400-600	17 1/4 @ 18 1/4	14 3/4 @ 15 1/4	
Hind quarters, choice	22 1/2 @ 23 1/2	11 @ 13	
Fore quarters, choice	13 @ 13 1/2	11 1/2	

### Beef Cuts

Steer loins, prime	unquoted	unquoted
Steer loins, No. 1	31	27
Steer loins, No. 2	30	25
Steer short loins, prime	unquoted	unquoted
Steer short loins, No. 1	37	32
Steer short loins, No. 2	36	28
Steer loin ends, (hips)	28	24
Steer loin ends, No. 2	27 1/2	23
Cow loins	21	20
Cow loin ends (hips)	24	23
Steer ribs, prime	unquoted	unquoted
Steer ribs, No. 1	21	19
Steer ribs, No. 2	20	17 1/2
Cow ribs, No. 2	14	12 1/2
Cow ribs, No. 3	13	12
Steer rounds, prime	unquoted	unquoted
Steer rounds, No. 1	21	18 1/2
Steer rounds, No. 2	20 1/2	18
Steer chuck, prime	unquoted	unquoted
Steer chuck, No. 1	13 1/2	12 1/2
Steer chuck, No. 2	13 1/2	12
Cow rounds	11 1/2	11
Cow chuck	11	9 1/2
Steer plates	7 1/2	7
Medium plates	7	6 1/2
Briskets, No. 1	13	14
Cow navel ends	7	6 1/2
Steer navel ends	8	7 1/2
Fore shanks	9 1/2	8 1/2
Hind shanks	7	7 1/2
Strip loins, No. 1 bbls.	60	50
Strip loins, No. 2	49	45
Sirloin butts, No. 1	49	45
Sirloin butts, No. 2	22	22
Beef tenderloins, No. 1	68	58
Beef tenderloins, No. 2	63	50
Rump butts	15 1/2	15
Flank steaks	25	21
Shoulder clods	18 1/2	17
Hanging tenderloins	15	17
Inseides, green 6@8 lbs.	18	17
Outsides, green, 5@6 lbs.	17	15 1/2
Knuckles, green, 5@6 lbs.	17 1/2	17

### Beef Products

Brains	6
Hearts	8
Tongues	18
Sweetbreads	14
Ox-tail	6
Fresh tripe, plain	10
Fresh tripe, H. C.	11 1/2
Livers	20
Kidneys	9

### Veal

Choice carcass	16
Good carcass	15
Good saddles	19
Good racks	12
Medium racks	10

### Veal Products

Brains, each	7
Sweetbreads	30
Calf livers	49

### Lamb

Choice lambs	17
Medium lambs	15
Choice saddles	21
Medium saddles	20
Choice fores	14
Medium fores	12
Lamb fries	32
Lamb tongues	17
Lamb kidneys	15

### Mutton

Heavy sheep	5
Light sheep	8
Heavy saddles	7
Light saddles	10
Heavy fores	6
Light fores	6
Mutton legs	12
Mutton loins	6
Mutton stew	4
Sheep tongues	11
Sheep heads, each	11

### Fresh Pork and Pork Products

Pork loins, 8-10 lbs. av.	15 1/2
Picnics	12
Skinned shoulders	12 1/2
Tenderloins	27
Spare ribs	9
Back fat	6 1/2
Boston butts	14 1/2
Boneless butts, cellar trim, 2@4	17
Hocks	7
Tails	7
Neck bones	3
Slip bones	7
Blade bones	7
Pigs' feet	2 1/2
Kidneys, per lb.	4
Livers	6
Brains	7
Ears	4
Snouts	4
Heads	6
Chitterlings	7

### WHOLESALE SMOKED MEATS

Fancy regular hams, 14@16 lbs., parchment paper	17 1/4 @ 18 1/4
Fancy skinned hams, 14@16 lbs., parchment paper	18 @ 19 1/4
Standard reg. hams, 14@16 lbs., plain	16 1/2 @ 17 1/4
Picnics, 4@8 lbs., short shank, plain	14 @ 15
Picnics, 4@8 lbs., long shank, plain	11 1/2 @ 12 1/2
Fancy bacon, 6@8 lbs., plain	16 1/2 @ 18
Standard bacon, 6@8 lbs., plain	13 @ 14
No. 1 beef sets, smoked	
Insides, 8@12 lbs.	37 @ 38
Outsides, 5@9 lbs.	34 @ 35
Knuckles, 5@9 lbs.	34 @ 35
Cooked hams, choice, skin on, fattened	27 1/2
Cooked hams, choice, skinned, fattened	32
Cooked picnics, skin on, fattened	23 1/2
Cooked picnics, skinned, fattened	23 1/2

### VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$15.75
Lamb tongue, short cut, 200-lb. bbl.	65.00
Regular tripe, 200-lb. bbl.	17.25
Honeycomb tripe, 200-lb. bbl.	22.25
Pocket honeycomb tripe, 200-lb. bbl.	26.00

### BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$12.00
80-100 pieces	11.75
100-125 pieces	11.25
Clear plate pork, 25-35 pieces	11.50
Reun pork	12.00
Brisket pork	17.00
Plate beef	15.50
Extra plate beef	16.50

### SAUSAGE MATERIALS

(Packed basis.)

Regular pork trimmings	5 1/2 @ 6
Special lean pork trimmings 85%	10 @ 10 1/2
Extra lean pork trimmings 95%	13
Pork cheek meat (trimmed)	9 @ 9 1/2
Pork hearts	5 @ 5 1/2
Pork livers	4 1/2 @ 5
Native boneless bull meat (heavy)	13 1/2 @ 14
Boneless chucks	11 1/2
Shank meat	12 1/2 @ 13
Beef trimmings	8 @ 8 1/2
Beef cheeks (trimmed)	8
Dressed canners 350 lbs. and up	8 1/2
Dressed canner cows, 400-450-lb.	9 1/2
R. Bologna bulls 600 lbs. and up	10 1/2 @ 10 1/4
Pork tongues, canner trim, fresh	6

### DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton	21
Country style sausage, fresh in link	16 1/2
Country style sausage, fresh in bulk	14 1/2
Country style sausage, smoked	20 1/2
Frankfurters, in sheep casings	22 1/2
Frankfurters, in hog casings	21
Bologna in beef bungs, choice	16 1/2
Bologna in beef middles, choice	17
Liver sausage in beef rounds	14 1/2
Liver sausage in hog bungs	16 1/2
Smoked liver sausage in hog bungs	21 1/2
Head cheese	14 1/2
New England luncheon specialty	21
Minced luncheon specialty, choice	18 1/2
Tongue & blood	17
Blood sausage	17
Sausage	16
Pollah sausage	21 1/2

### DRY SAUSAGE

Cervelat, choice, in hog bungs	35
Thuringer	27
Farmer	27
Holsteiner	27
B. C. salami, choice	31
Milano, salami, choice in hog bungs	30
B. C. salami, new condition	17 1/2
Franks, choice, in hog middles	30
Genoa style salami, choice	36
Pepperoni	27
Mortadella, new condition	18 1/2
Capicola	37
Italian style hams	28
Virginia hams	40 1/2

### CURING MATERIALS

Nitrite of soda (Chgo. whse stock)	
In 425-lb. bbls., delivered	\$ 8.75
Saltwater, less than ton lots f.o.b. N. Y.	
Dbl. refined granulated	7.50
Small crystals	8.50
Medium crystals	8.75
Large crystals	9.50
Dbl. rfd. gran. nitrate of soda	3.75
Salt, per ton, in minimum car of 80,000 lbs. only, f.o.b. Chicago, per ton:	
Granulated	7.20
Medium, dried	10.20
Rock	6.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	2.69
Standard gran., f.o.b. refiners (2%)	4.50
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2% (Cotton)	4.10
Dextrose, in car lots, per cwt. (Cotton)	3.64
In paper bags	3.59

### SAUSAGE CASINGS

(F. O. B. Chicago.)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack	16
Domestic rounds, 140 pack	30
Export rounds, wide	38
Export rounds, medium	21
Export rounds, narrow	34
No. 1 weasands	106
No. 2 weasands	104
No. 1 bungs	12
No. 2 bungs	108
Middles, regular	45
Middles, select, wide, 2@2 1/2 in.	45
Middles, select, extra, 2 1/2 in. & up	70
Dried bladders:	
12-15 in. wide, flat	1.00
10-12 in. wide, flat	85
8-10 in. wide, flat	40
6-8 in. wide, flat	25
Pork casings:	
Narrow, per 100 yds.	1.50
Narrow, special, per 100 yds.	1.60
Medium, regular	1.15
English, medium	1.10
Wide, per 100 yds.	1.00
Extra wide, per 100 yds.	75
Export bungs	16
Large prime bungs	13
Medium prime bungs	106
Small prime bungs	103 1/2
Middles, per set	14

### SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole	Ground
Allspice, prime	19	20
Resifted	21	21
Chili pepper		23
Powder		23
Cloves, Amboyna	28	28
Zanzibar	18	21
Ginger, Jamaica	13 1/2	18 1/2
African	8 1/2	11 1/2
Mace	63	63
East India	57	57
East & West India Blend		59
Mustard flour, fancy		25
No.		25
Nutmeg, fancy Banda	22	25
East India	19	23 1/2
East & West India Blend		19
Paprika, Spanish		46
Fancy Hungarian		43
No. 1 Hungarian		40 1/2
Pepper, Cayenne		37
Red		21
Black Malabar	9 1/2	13 1/2
Black Lampong	5 1/2	7 1/2
Pepper, white Singapore	9 1/2	12 1/2
Muntok		13
Packers		11 1/2

### SEEDS AND HERBS

	Whole for Saus	Group
Caraway seed	21	25
Celery seed, French	39	49
Cominos seed	21	26
Coriander Morocco bleached	7 1/2	
Coriander Morocco natural No. 1	7	9
Mustard seed fancy yellow	21	
American	15	
Marjoram French	32	
Oregano	12	16
Sage, fancy Dalmatian	42	48
Dalmatian No. 1	37	43

(Continued on page 28.)

### PURE VINEGARS

A. P. CALLAHAN & COMPANY

2437 SOUTH LA SALLE STREET

CHICAGO, ILL.



# MARKET PRICES

## New York

### DRESSED BEEF

#### City Dressed

Choice, native, heavy	17 1/2	@ 18 1/2
Choice, native, light	18	@ 19
Native, common to fair	17	@ 17 1/2

#### Western Dressed Beef

Native steers, 600@800 lbs.	18	@ 19
Native choice yearlings, 440@600 lbs.	17	@ 18
Good to choice heifers	16	@ 17
Good to choice cows	14	@ 15
Common to fair cows	13	@ 14
Fresh bologna bulls	13	@ 14

### BEEF CUTS

	Western	City
No. 1 ribs	23 @ 24	22 @ 24
No. 2 ribs	20 @ 21	21 @ 22
No. 3 ribs	19 @ 20	19 @ 20
No. 1 loins	32 @ 36	36 @ 40
No. 2 loins	28 @ 32	30 @ 35
No. 3 loins	20 @ 24	25 @ 29
No. 1 hinds and ribs	20 @ 21	21 @ 24
No. 2 hinds and ribs	18 @ 19	19 @ 21
No. 1 rounds	14 @ 15	14 @ 15
No. 2 rounds	16 @ 18	16 @ 18
No. 3 rounds	15 @ 16	15 @ 16
No. 1 chucks	15 @ 16	15 @ 16
No. 2 chucks	14 @ 15	14 @ 15
No. 3 chucks	13 @ 14	13 @ 14
City dressed bolognas	13 1/2 @ 14 1/2	14 @ 15
Rolls, reg. 4@6 lbs. av.	18 @ 20	18 @ 20
Rolls, reg. 6@8 lbs. av.	23 @ 25	23 @ 25
Tenderloins, 4@6 lbs. av.	50 @ 60	50 @ 60
Tenderloins, 5@6 lbs. av.	50 @ 60	50 @ 60
Shoulder clods	16 @ 18	16 @ 18

### DRESSED VEAL

Good	15 @ 17
Medium	14 @ 15
Common	13 @ 14

### DRESSED SHEEP AND LAMBS

Genuine spring lambs, good	17 @ 18
Genuine spring lambs, good to medium	15 @ 16
Genuine spring lambs, medium	14 @ 15
Winter lambs, good	15 @ 16
Winter lambs, good and medium	14 @ 15
Winter lambs, medium	13 @ 14
Sheep, good	8 @ 10
Sheep, medium	7 @ 8

### DRESSED HOGS

Hogs, good and choice (110-140 lbs.)	
head on; leaf fat in	\$10.00 @ 10.25
Pigs, small lots (60-110 lbs.)	
head on; leaf fat in	10.50 @ 11.50

### FRESH PORK CUTS

Pork loins, fresh, Western 10@12 lbs.	16 @ 16 1/2
Shoulders, Western, 10@12 lbs. av.	11 @ 12
Butts, regular, Western	13 @ 14
Hams, Western, fresh, 10@12 lbs. av.	16 @ 17
Picnics, Western, fresh, 6@8 lbs. av.	12 @ 13
Pork trimmings, extra lean	15 @ 17
Pork trimmings, regular, 50% lean	8 @ 9
Spareribs	8 @ 9

### COOKED HAMS

Cooked hams, choice, skin on, fattened	35
Cooked hams, choice, skinless, fattened	37

### SMOKED MEATS

Regular hams, 8@10 lbs. av.	19 @ 20
Regular hams, 10@12 lbs. av.	19 @ 20
Regular hams, 12@14 lbs. av.	18 1/2 @ 19
Skinned hams, 10@12 lbs. av.	20 @ 21
Skinned hams, 12@14 lbs. av.	20 @ 21
Skinned hams, 16@18 lbs. av.	19 @ 20
Skinned hams, 18@20 lbs. av.	18 1/2 @ 19
Picnics, 4@6 lbs. av.	14 1/2 @ 15 1/2
Picnics, 6@8 lbs. av.	14 @ 14 1/2
City pickled bellies, 8@12 lbs. av.	15 @ 16
Bacon, boneless, Western	17 @ 18
Bacon, boneless, city	16 1/2 @ 17
Rollettes, 8@10 lbs. av.	17 1/2 @ 18 1/2
Beef tongue, light	22 @ 23
Beef tongue, heavy	23 @ 24

### FANCY MEATS

Fresh steer tongues, untrimmed	16c a pound
Fresh steer tongues, l. c. trimmed	28c a pound
Sweetbreads, beef	30c a pound
Sweetbreads, veal	70c a pair
Beef kidneys	12c a pound
Mutton kidneys	4c each
Livers, beef	29c a pound
Oxtails	16c a pound
Beef hanging tenders	30c a pound
Lamb fries	12c a pair

### BUTCHERS' FAT

Shop Fat	\$.75 per cwt.
Breast Fat	1.25 per cwt.
Edible Suet	2.25 per cwt.
Inedible Suet	1.75 per cwt.

### GREEN CALFSKINS

	5-9 1/4	12 1/2	12 3/4	14	14-18	18 up
Prime No. 1 veals	15	2.35	2.85	2.90	3.35	
Prime No. 2 veals	13	2.05	2.55	2.60	2.95	
Buttermilk No. 1	10	1.85	2.35	2.40		
Buttermilk No. 2	9	1.70	2.20	2.25		
Branded gruby	7	.85	1.20	1.25	1.45	
Number 3	7	.85	1.20	1.25	1.45	

## WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Service, on July 24, 1940:

	CHICAGO	BOSTON	NEW YORK	PHILA.
<b>Fresh Beef:</b>				
<b>STEERS, Choice:</b>				
400-500 lbs. <sup>1</sup>	\$18.50 @ 18.00			
500-600 lbs. <sup>1</sup>	16.50 @ 18.00		\$17.00 @ 17.50	\$17.50 @ 18.00
600-700 lbs. <sup>2</sup>	17.00 @ 18.00	\$17.00 @ 18.00	17.00 @ 17.50	17.50 @ 18.00
700-800 lbs. <sup>2</sup>	17.00 @ 18.00	17.00 @ 18.00	17.00 @ 17.50	17.50 @ 18.00
<b>STEERS, Good:</b>				
400-500 lbs. <sup>1</sup>	16.00 @ 17.00			
500-600 lbs.	16.00 @ 17.00		15.50 @ 17.00	16.00 @ 17.50
600-700 lbs. <sup>2</sup>	16.00 @ 17.00	16.00 @ 17.00	15.50 @ 17.00	16.00 @ 17.50
700-800 lbs. <sup>2</sup>	16.00 @ 17.00	16.00 @ 17.00	15.50 @ 17.00	16.00 @ 17.50
<b>STEERS, Commercial:</b>				
400-600 lbs. <sup>1</sup>	14.50 @ 16.00		14.00 @ 15.50	14.00 @ 16.00
600-700 lbs. <sup>2</sup>	14.50 @ 16.00	14.50 @ 16.00	14.00 @ 15.50	14.00 @ 16.00
<b>STEERS, Utility:</b>				
400-600 lbs. <sup>1</sup>	13.00 @ 14.50	13.00 @ 14.50	12.00 @ 14.00	12.00 @ 14.00
<b>COW (all weights):</b>				
Commercial	13.00 @ 14.50			
Utility	11.00 @ 13.00	12.00 @ 13.00	11.50 @ 12.50	12.00 @ 13.00
Cutter	9.25 @ 11.00	11.00 @ 12.00	10.50 @ 11.50	11.00 @ 12.00
Canner	8.50 @ 9.25			10.00 @ 11.00
<b>Fresh Veal and Calf:</b>				
<b>VEAL, Choice:</b>				
80-130 lbs.	15.00 @ 17.00	15.50 @ 17.00	15.00 @ 17.00	15.00 @ 16.00
130-170 lbs.	13.50 @ 15.00			
<b>VEAL, Good:</b>				
50-80 lbs.	14.00 @ 15.00	13.50 @ 15.50	13.50 @ 15.00	14.00 @ 15.00
80-130 lbs.	14.00 @ 15.00	14.00 @ 15.50	14.00 @ 15.00	14.00 @ 15.00
130-170 lbs.	13.00 @ 13.50			
<b>VEAL, Medium:</b>				
50-80 lbs.	13.00 @ 14.00	12.00 @ 13.50	12.00 @ 13.50	12.00 @ 14.00
80-130 lbs.	13.00 @ 14.00	12.50 @ 14.00	12.50 @ 14.00	12.00 @ 14.00
130-170 lbs.	12.00 @ 13.00			
<b>VEAL, Common:</b>				
All weights	11.50 @ 12.50	11.50 @ 12.50	11.00 @ 12.00	11.00 @ 12.00
<b>Fresh Lamb and Mutton:</b>				
<b>SPRING LAMB:</b>				
<b>LAMB, Choice:</b>				
30-40 lbs.	16.00 @ 18.00	17.50 @ 18.50	16.00 @ 17.00	17.00 @ 18.00
40-45 lbs.	16.00 @ 18.00	17.50 @ 18.50	16.00 @ 17.00	16.50 @ 17.50
45-50 lbs.	16.00 @ 17.00	17.50 @ 18.50	16.00 @ 17.00	16.00 @ 17.00
50-60 lbs.	16.00 @ 17.00			16.00 @ 17.00
<b>LAMB, Good:</b>				
30-40 lbs.	14.00 @ 16.00	15.50 @ 17.50	14.00 @ 16.00	16.00 @ 17.00
40-45 lbs.	14.00 @ 16.00	15.50 @ 17.50	14.00 @ 16.00	15.50 @ 16.50
45-50 lbs.		15.50 @ 17.50	14.00 @ 16.00	15.00 @ 16.00
50-60 lbs.				
<b>LAMB, Medium:</b>				
All weights	12.00 @ 14.00	13.50 @ 15.50	12.00 @ 14.00	13.00 @ 15.00
<b>LAMB, Common:</b>				
All weights	11.00 @ 12.00	12.50 @ 14.50	11.00 @ 12.00	12.00 @ 13.00
<b>MUTTON (Ewe), 70 lbs. down:</b>				
Good	7.00 @ 8.00		8.00 @ 9.00	
Medium	6.00 @ 7.00		7.00 @ 8.00	
Common	5.00 @ 6.00		6.00 @ 7.00	
<b>Fresh Pork Cuts:</b>				
<b>Loins, No. 1 (Bladeless Incl.):</b>				
8-10 lbs.	16.00 @ 17.00	17.00 @ 18.00	15.50 @ 17.00	15.00 @ 17.00
10-12 lbs.	16.00 @ 17.00	16.50 @ 17.50	15.50 @ 17.00	15.00 @ 17.00
12-15 lbs.	13.00 @ 14.00	14.50 @ 16.00	13.00 @ 14.00	13.00 @ 15.00
16-22 lbs.	10.00 @ 11.00	12.00 @ 13.00	10.00 @ 11.50	11.00 @ 12.50
<b>SHOULDERS, Skinned N. Y. Style:</b>				
8-12 lbs.	10.00 @ 11.00		11.50 @ 12.50	
<b>BUTTS, Boston Style:</b>				
4-8 lbs.	12.00 @ 13.50		13.00 @ 14.00	13.00 @ 14.00
<b>SPARE RIBS:</b>				
Half sheets	8.00 @ 8.50			
<b>TRIMMINGS:</b>				
Regular	5.75 @ 6.25			

<sup>1</sup>Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. <sup>2</sup>Includes Koshered beef sales at Chicago. <sup>3</sup>Skin on at Chicago and New York, equivalent weights skin off at Boston and Phila. <sup>4</sup>Based on 50-100 pound box sales to retailers.

## Cuban Beef Is Good Quality; Moves in Regular Trade

Cuban beef, increased quantities of which have been received at New York recently (see page 9 of THE NATIONAL PROVISIONER of July 20), is of good quality and is coming in carcasses, quarters and tenderloin cuts. The bulk of this beef has been shipped to Plaut,

Geyer & Geyer and John H. Burns Co. of New York and is being resold by them to retailers, hotels and restaurants.

Imports of Cuban beef during the week ended July 17 totaled 166,121 lbs. However, it is believed that Cuban beef supplies are too small to support a heavy export movement for any great length of time.



# Lower Trend in Tallow and Greases; Demand Stagnates

N. Y. extra sells at 3 $\frac{7}{8}$ c, off  $\frac{1}{8}$ c from previous week; tone of market continues easy despite decline—Restricted demand counteracts light offerings—By-products inactive but about steady.

**TALLOW.**—The tallow market was quiet at New York until mid-week, when approximately 500,000 lbs. changed hands at new low levels of 3 $\frac{7}{8}$ c for extra at New York, off  $\frac{1}{8}$ c from the previous week. A Brooklyn soaper and a Cincinnati consumer were the buyers. Ideas on the part of a large New Jersey soaper and Philadelphia soapers were reported at 3 $\frac{3}{4}$ c. The tone of the market continued easy, even on this decline, in the face of a slightly steadier tone in some related markets, and despite the fact that the tallow price at New York had dropped to better than  $\frac{3}{4}$ c per lb. below the price of loose lard at Chicago. There did not appear to be any great surplus of tallow overhanging the market, but the demands were sufficiently restricted so that when producers were inclined to sell, concessions had to be made to dispose of the supplies.

At New York, special was quoted at 3 $\frac{3}{4}$ c; extra, 3 $\frac{3}{8}$ c; and edible, 4 $\frac{1}{8}$ c.

Withdrawal of buying interest for nearby material gave the tallow market at Chicago an easy tone this week, with quotations toward the end of the period ranging from  $\frac{1}{8}$  to  $\frac{1}{4}$ c below those of a week before. In an otherwise extremely dull week, there was a fair movement late Tuesday for September delivery; following this, buyers withdrew from the market, leaving a very scant demand for nearby shipment. Couple tanks edible tallow were reported at midweek at 4c, delivered Chicago, and said to be available for more. Prime tallow sold late Tuesday at 4c, Cincinnati; few tanks very good prime moved same time  $\frac{1}{8}$ c higher at Chicago. Thursday's tallow quotations at Chicago were:

Edible tallow.....	4
Fancy tallow.....	3 $\frac{3}{4}$
Prime packers.....	3 $\frac{3}{8}$
Special tallow.....	3 $\frac{3}{4}$
No. 1 tallow.....	3 $\frac{3}{8}$

**STEARINE.**—The market for stearine was quiet and unchanged at New York throughout the week, with interest purely routine. Oleo last sold and was quoted at 5 $\frac{1}{8}$ c.

At Chicago, the market was quiet but steady. Prime was quoted at 5 $\frac{1}{4}$ c.

**OLEO OILS.**—The market was dull and unchanged, with the tone barely steady. At New York, extra was quoted at 6 $\frac{1}{4}$ @6 $\frac{1}{2}$ c; prime, 6@6 $\frac{1}{2}$ c, and lower grades, 5 $\frac{1}{4}$ @6 $\frac{1}{4}$ c.

At Chicago, the market was steady but quiet. Extra was quoted at 7c.

**GREASE OIL.**—The market was slow but quotably unchanged at New York, with No. 1, 7 $\frac{1}{4}$ c; No. 2, 7 $\frac{1}{8}$ c; extra, 7 $\frac{1}{2}$ c; and extra No. 1, 7 $\frac{1}{2}$ c; winter strained, 8c; prime burning, 8 $\frac{1}{2}$ c, and prime inedible, 8 $\frac{1}{4}$ c.

Grease oil quotations at Chicago were as follows: No. 1, 6 $\frac{1}{4}$ c; No. 2, 6 $\frac{1}{8}$ c; extra, 7 $\frac{1}{4}$ c; extra No. 1, 7c; extra winter strained, 7 $\frac{1}{2}$ c; special No. 1, 6 $\frac{1}{8}$ c; prime burning, 8 $\frac{1}{4}$ c; and prime inedible, 7 $\frac{1}{4}$ c. Acidless tallow oil was 6 $\frac{1}{4}$ c.

(See page 33 for later markets.)

**NEATFOOT OIL.**—Trade was slow, but market steady at New York. Extra was quoted at 7 $\frac{1}{4}$ c; No. 1, 7 $\frac{1}{2}$ c; prime, 8c; pure, 11 $\frac{1}{4}$ c, and cold test, 16 $\frac{1}{4}$ c.

Neatsfoot oil quotations at Chicago were: Cold test, 16c; extra, 7 $\frac{1}{4}$ c; No. 1, 7c; prime, 7 $\frac{1}{2}$ c, and pure, 11 $\frac{1}{4}$ c.

**GREASES.**—The market was rather a small affair and barely steady at New York. Last business in yellow and house was at 3 $\frac{3}{4}$ c, although in practically all directions, following the additional weakness in tallow, no better than 3 $\frac{1}{2}$ c was called the market. No business took place at the lower levels. However, the market was called nominally lower. Producers were inclined to look on pending developments, but consumers were backing away. A bearish feeling prevailed on the belief that with export demand lacking, consumers fairly well stocked up and tallow weak, greases will sooner or later be pressing for sale. On Tuesday, New York cleared 80,000 lbs. of greases for export.

At New York, choice white was quoted at 3 $\frac{3}{4}$ @4c nominal; yellow and house, 3 $\frac{1}{2}$ c nominal, and brown, 3 $\frac{1}{4}$ @3 $\frac{3}{4}$ c.

Grease market ranged from  $\frac{1}{8}$  to  $\frac{1}{4}$ c lower at Chicago this week on limited buying interest. Further dullness in lard early in week contributed to the decline; interest for nearby material was feeble. Couple tanks white grease sold Thursday at 3 $\frac{1}{2}$ c, Chicago, and more reported available this basis. Same day, a tank of good yellow grease sold at a shade over 3 $\frac{1}{2}$ c, East. Tank white grease reported late Tuesday at 3 $\frac{3}{4}$ c, Chicago, with report of 3 $\frac{1}{2}$ c in another direction. Same day, couple tanks yellow grease sold at 3 $\frac{1}{4}$ c, Chicago, prompt. Thursday's grease quotations at Chicago were:

Choice white grease.....	3 $\frac{1}{4}$ @3 $\frac{3}{4}$
A-white grease.....	3 $\frac{1}{2}$
B-white grease.....	3 $\frac{1}{2}$
Yellow grease, 10-15 f.f.a.....	3 $\frac{1}{4}$
Yellow grease, 16-20 f.f.a.....	3 $\frac{1}{4}$
Brown grease.....	3 @3 $\frac{1}{2}$

## LARD AND GREASE EXPORTS

Exports of lard from New York City, week of July 20, totaled 943,580 lbs.

## BY-PRODUCTS MARKETS

Chicago, July 25, 1940

By-products remained about steady this week, with markets generally inactive following rapid advances recorded a short time ago. Some interest remains in market, but offers are light, creating a largely nominal situation.

### Blood

Sales of blood reported in range shown; this item tended lower toward end of week.

	Unit	Ammonia
Unground .....	.....	\$2.50

### Digester Feed Tankage Materials

Limited movement of 11-12% digester tankage at list; offerings are light.

Unground, 11 to 12% ammonia.....	\$2.60@2.65
Unground, 6 to 10%, choice quality.....	2.75@3.00
Liquid Stick.....	1.00@1.25

### Packinghouse Feeds

Packinghouse feeds quoted firm. Supplies said to be low.

	Carlots	Per ton
60% digester tankage.....	\$42.50@45.00	
50% meat and bone scraps.....	45.00@47.50	
Blood-meal.....	52.50@55.00	
Special steam bone-meal.....	42.50@45.00	

### Bone Meals (Fertilizer Grades)

No movement or price changes reported this week in bone meal market.

	Per ton
Steam, ground, 3 & 50.....	\$30.00@33.00
Steam, ground, 2 & 26.....	30.00

### Fertilizer Materials

Fertilizer materials reported unchanged.

	Per ton
High grade tankage, ground	
10@11% ammonia.....	\$ 2.25 & 10c
Bone tankage, unground,	
per ton.....	20.00@22.00
Hoof meal.....	2.25@ 2.35

### Dry Rendered Tankage

Tankage moving on a hand-to-mouth basis about on a par with last week's prices.

	Per ton
Hard pressed and expeller unground,	
up to 48% protein (low test).....	\$ .60 @.62 $\frac{1}{2}$
above 48% protein (high test).....	.57 $\frac{1}{2}$ @.60
Soft pressed pork, ac. grease and	
quality, ton.....	35.00
Soft pressed, beef, ac. grease and	
quality, ton.....	32.50

### Gelatine and Glue Stocks

This market continues quiet and unchanged.

	Per ton
Calf trimmings.....	\$ 20.00
Sinews, pizzles.....	18.00
Cattle jaws, skulls and knuckles.....	35.00
Hide trimmings.....	13.00@14.00
Pig skin scraps and trim, per lb. L.C.I.	3 $\frac{3}{4}$ @ 4

### Bones and Hoofs

Market on horns, bones and hoofs reported about steady to slightly firmer on some items.

	Per ton
Round shins, heavy.....	\$ 50.00
light.....	47.50@50.00
Flat shins, heavy.....	47.50@50.00
light.....	42.50@45.00
Blades, buttocks, shoulders & thighs.....	42.50@45.00
Hoofs, white.....	55.00
Hoofs, house run, unassorted.....	25.00
Junk bones.....	22.00@24.00

### Animal Hair

No changes reported in animal hair market.

Winter coll dried, per ton.....	\$30.00@35.00
Summer coll dried, per ton.....	22.50@25.00
Winter processed, black, lb.....	6 $\frac{1}{2}$ @ 7c
Winter processed, gray, lb.....	5 $\frac{1}{2}$ @ 6c
Summer processed, gray, lb.....	3 @ 3 $\frac{1}{4}$ c
Cattle switches.....	2 $\frac{1}{2}$ @ 3 $\frac{1}{4}$ c

## COTTONSEED PRODUCTS

Cottonseed received at U. S. mills for the eleven months ended June 30, 1940, totaled 4,053,256 tons; for the same period in 1939 the total was 4,208,304 tons. Cottonseed crushed from August 1 to June 30 totaled 4,109,491 tons in 1940 and 4,400,486 tons in 1939. Amount on hand at mills June 30 totaled 64,391 tons in 1940 and 139,428 tons in 1939.

Cottonseed products manufactured, shipped out and on hand:

	Aug. 1, 1939 to June 30, 1940	Aug. 1, 1938 to June 30, 1939
<b>CRUDE OIL:</b>		
Produced, lbs. ....	1,311,251,475	1,386,791,764
Shipped out, lbs. ....	1,338,904,131	1,330,350,169
On hand, lbs., June 30 .....	65,392,844	89,095,648
<b>REFINED OIL:</b>		
Produced, lbs. ....	1,242,088,238	1,254,947,861
On hand, lbs., June 30 .....	1534,274,739	616,859,058
<b>CAKE AND MEAL:</b>		
Produced, tons ....	1,862,623	1,990,222
Shipped out, tons, ..	1,871,837	2,053,987
On hand, tons, June 30 .....	110,506	150,846

\* Includes 5,986,685 and 26,814,202 pounds held by refiners and manufacturing establishments and 13,594,470 and 13,745,600 pounds in transit to refiners and consumers August 1, 1939 and June 30, 1940 respectively.

† Includes 13,471,938 and 12,465,076 pounds held by refiners, brokers, agents and warehousemen at places other than refineries and manufacturing establishments and 3,292,550 and 4,557,673 pounds in transit to manufacturers of shortening, oleomargarine, soap, etc. August 1, 1939 and June 30, 1940 respectively.

\*\* Produced from 1,316,491,918 pounds of crude oil.

## FERTILIZER PRICES

### BASIS NEW YORK DELIVERY

<b>Ammoniates</b>	
Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$28.00
Blood, dried, 16% per unit.....	2.25
Unground fish scrap, dried, 11½% ammonia, 16% B. P. L., f.o.b. fish factory.....	3.50 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	53.00
August shipment.....	53.00
Fish scrap, acidulated, 70% ammonia, 3% A. P. A. f.o.b. fish factories.....	2.50 & 50c
Soda nitrate, per net ton; bulk, ex-vessel Atlantic and Gulf ports.....	27.00
in 200-lb. bags.....	28.30
in 100-lb. bags.....	29.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L. bulk.....	2.25 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L. bulk.....	2.25 & 10c

### Phosphates

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	\$32.50
Bone meal, raw, 4½% and 50%, in bags, per ton, c.i.f.....	30.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat.....	8.50

### Dry Rendered Tankage

50/55% protein, unground.....	50c
60% protein, unground.....	50c

## EASTERN FERTILIZER MARKETS

New York, July 24, 1940

The markets quieted down the past week and very little trading was reported. Some local tankage was sold at \$2.25 and 10c, f.o.b. New York, and additional material is offered at this figure.

Blood market has been quiet and material is available at \$2.25, f.o.b. New York.

Sales of cracklings were made at 50c, f.o.b. New York, and the market is not too strong at this figure.

# Oil Futures Back and Fill; Weight is on Selling Side

Professionals take bearish attitude as good cotton weather is reported—Cash trade dull—Coconut and soybean oil sell lower.

**COTTONSEED** oil futures backed and filled over narrow limits in light trade in the New York market this week. The undertone was barely steady. There was little of interest in operations other than rather persistent buying of September and October by trade brokers. This business was generally interpreted as lifting of hedges against cash sales. The locals were mostly on the selling side, influenced by improvement in cotton weather in the South and the lack of improvement in cash oil and shortening trade. However, the professional element received little help on the selling side from others.

There was a little hedging pressure on the later months at times, but this was slight and unimportant. When the grains, particularly corn, strengthened on the hot, dry weather and apprehension over the corn crop, lard firmed somewhat and this brought about new commission house speculative buying in cottonseed oil, and helped the tone. Demand was limited, however, and it took little selling to satisfy requirements.

There has been a little trading in new crop South Texas crude cottonseed oil at 4¼c and 4.70c, while new Texas seed was quoted at around \$18 per ton.

The cash trade reported that consumer demand was still dull with little in sight to change the character of the routine buying. It is expected that July consumption of cottonseed oil will prove somewhat smaller than in the same month in 1939.

**COCONUT OIL**—An easier tone was noted at New York. Sales of bulk oil were reported at 2¼c, New York, while Pacific coast sales were reported at 2¼c. The easiness was due to resale offerings of oil originally destined for Europe.

**CORN OIL**—The market was quiet and quoted at 5½@5¾c, New York.

**SOYBEAN OIL**—Old crop, August delivery oil sold at 4¼c, New York, off ¼c. There was no demand for new crop oil, but offerings were current at 4¼c for November forward, ¼c lower than a week ago.

**PALM OIL**—The market was slightly softer at New York. Sumatra was quoted at 2¼c in drums and 1¼c in bulk for shipment. Niger spot was about 3c; shipment tanks, 2½c, and bulk, 2¼c.

**OLIVE OIL FOOTS**—The market was quiet at New York and quoted at 8¾c nominal.

**PEANUT OIL**—The market was quiet, but quoted at 5¼c, mill points. Reports suggest that Chinese oil is now on an import basis, but this lacked confirmation.

**COTTONSEED OIL**—Valley and Southeast crude were quoted Wednesday at 5c bid; Texas, 4¼c paid at common points; Dallas, 4¼c nominal.

Futures market transactions for the week at New York were:

### FRIDAY, JULY 19, 1940

	—Range—			—Closing—	
	Sales	High	Low	Bid	Asked
August .....	1	609	609	605	....
September .....	2	613	612	610	614
October .....	..	..	..	613	614
November .....	10	618	616	615	616
December .....	..	..	..	617	619
January .....	..	..	..	619	nom
February .....	2	625	625	620	625
March .....	..	..	..	..	..

Sales 15 contracts.

### MONDAY, JULY 22, 1940

August .....	15	612	609	612	614
September .....	..	..	..	613	615
October .....	..	..	..	612	614
November .....	10	616	613	614	617
December .....	2	616	615	616	618
January .....	..	..	..	618	nom
February .....	11	623	621	620	623
March .....	..	..	..	..	..

Sales 38 contracts.

### TUESDAY, JULY 23, 1940

August .....	47	611	604	603	606
September .....	2	612	606	604	605
October .....	..	..	..	600	608
November .....	8	611	606	606	608
December .....	13	619	609	606	609
January .....	..	..	..	608	nom
February .....	27	621	614	614	nom
March .....	..	..	..	..	..

Sales 97 contracts.

### WEDNESDAY, JULY 24, 1940

August .....	4	608	605	604	605
September .....	6	610	608	605	606
October .....	..	..	..	604	608
November .....	5	611	606	607	609
December .....	5	611	609	608	609
January .....	..	..	..	610	nom
February .....	7	620	616	615	616
March .....	..	..	..	..	..

Sales 27 contracts.

### THURSDAY, JULY 25, 1940

September .....	25	600	595	596	bid
October .....	4	598	598	597	bid
December .....	13	606	597	599	bid
January .....	10	600	599	591	bid
March .....	55	611	607	609	nom

(See page 33 for later markets.)

## VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b. Valley points, prompt.....	5¼@5½
White deodorized, in bbls., f.o.b. Chicago.....	6¾@6½
Yellow, deodorized.....	6¾@6½
Soap stock, 50% f.f.a., f.o.b. consuming points.....	1¼@1½
Soybean oil, f.o.b. mills.....	4¼@4½
Corn oil, in tanks, f.o.b. mills.....	5¾@5½
Coconut oil, sellers' tanks, f.o.b. coast.....	2¼@2½
Refined coconut, bbls., f.o.b. Chicago.....	8¼@8½

## OLEOMARGARINE

F. O. B. CHICAGO

White domestic vegetable.....	15
White animal fat.....	12
Water churned pastry.....	12½
Milk churned pastry.....	13½
White "nut" type.....	8

## TROUBLE WITH SOFT LARD

Some packers have trouble in hot weather with soft lard. "PORK PACKING," The National Provisioner's pork plant book, tells how to avoid this difficulty. Write for information.

## Meat Drive Meetings

(Continued from page 10.)

Antonio, Tex. At Fort Worth the following resolution was adopted:

"In view of the need to expand the domestic per capita consumption of meat food products; to increase acceptance by consumers of meat; to tell the true story of meat to the medical profession; to develop a real merchandising program for meat in the United States;

"Be it resolved that we at the Fort Worth regional meeting of the Institute on July 22, do concur in the recommendations of the board of directors of the Institute to undertake a general advertising and promotional program for meat, and do endorse the plans and programs presented and proposed at this meeting."

The Houston meeting adopted an identical resolution on July 24.

Additional regional meetings for the purpose of explaining the campaign will be held in the following cities during the next few weeks:

Phoenix, Ariz., Monday, July 29, 12 noon, Adams hotel;

Los Angeles, Calif., Wednesday, July 31, 6 p.m., Biltmore hotel;

San Francisco, Calif., Monday, August 5, 6 p.m., Palace hotel;

Portland, Ore., Thursday, August 8, 6 p.m., Multnomah hotel;

Seattle, Wash., Monday, August 12, 6 p.m., Rainier club;

Spokane, Wash., Wednesday, August 14, 12 noon, Davenport hotel;

Boise, Idaho, Thursday, August 15, 6 p.m., Boise hotel; and Denver, Colo., Monday, August 19, 6 p.m., Brown Palace hotel.

## MEAT INSPECTED IN JUNE

Meat and meat food products prepared under federal inspection in June:

	June, 1940
	lbs.
Meat placed in cure:	
Beef .....	9,016,453
Pork .....	249,681,161
Smoked and/or dried meat:	
Beef .....	4,118,520
Pork .....	152,060,991
Bacon, sliced .....	27,450,204
Sausage:	
Fresh finished .....	7,689,543
Smoked and/or cooked .....	53,807,482
Dried or semi-dried .....	10,429,555
Meat Loaves, head-cheese, chili con carne, jellied products .....	10,018,671
Cooked meat:	
Beef .....	625,940
Pork .....	23,083,394
Canned meat and meat products:	
Beef .....	4,573,035
Pork .....	23,519,786
Sausage .....	2,560,122
Soup .....	14,222,756
All other .....	8,545,581
Lard:	
Rendered .....	121,511,215
Refined .....	84,713,050
Oleo stock .....	8,984,914
Edible tallow .....	5,007,712
Compound containing animal fat .....	12,212,737
Oleomargarine containing animal fat .....	2,754,506
Miscellaneous .....	1,302,357



## PREVIEW OF TOMORROW'S BREAKFAST

MANY a tomorrow morning's breakfast has been decided by tempting, appetizing illustrations on attractive display cartons.

Packers and processors, who have taken advantage of this fact, are enjoying a healthier sales volume. Sutherland carton designers pioneered in creating packages with appetite appeal. Moreover, they have discovered scores of basic facts about carton design, illustration, and construction. They know the "reasons why" of thousands of success stories. They know what part properly designed packages played in those successes.

Their counsel is available, without charge or obligation, to any packer interested in developing a successful package for his products. Sutherland produces a complete line of paper packages for the packing industry. Use the coupon for samples.

### Sutherland Paper Co. Kalamazoo, Mich., Dept. NP-7

Gentlemen: Kindly send us samples of the following:

- |  |   |  |
|--|---|--|
| LARD CARTONS <input type="checkbox"/>  | SHORTENING CARTONS <input type="checkbox"/>         | SAUSAGE CARTONS <input type="checkbox"/> |
| BACON CARTONS <input type="checkbox"/> | FROZEN MEAT CARTONS <input type="checkbox"/>        | DISPLAY CARTONS <input type="checkbox"/> |
|  | TRANSPARENT WINDOW CARTONS <input type="checkbox"/> | PAPER CANS <input type="checkbox"/>      |

Firm Name \_\_\_\_\_  
Street \_\_\_\_\_  
City \_\_\_\_\_ State \_\_\_\_\_



# HIDES AND SKINS

All markets active and lower—Early sales at 1¢ decline on native and extreme light native steers and ex-light Texas steers, with few light cows 1¼¢ off—Branded steers move later 1½¢ off, branded cows down 2¢—Packer kips and heavy calf 2¢ lower, light calf 4¢ off.

## Chicago

**PACKER HIDES.**—The packer hide market turned active late this week, but trading on a fairly large scale was done in a confidential way, involving mainly the slower moving branded steers and branded cows, and details have not been disclosed; the market on some descriptions, therefore, is not clearly defined at the moment.

Reported sales earlier in the week totalled around 22,000 hides of the more popular descriptions, establishing a cent decline on native steers, extreme light natives, and extreme light Texas steers, with a car River point light cows at 1¼¢ off. Later, one packer reported sales of branded cows at 2¢ down from last trading levels. This was followed by the movement of an undisclosed quantity, indicated 60,000 to 75,000 hides involved, on confidential terms. No details have been disclosed beyond the fact that July butt brands sold at 9¼¢ or 1½¢ down, and July Colorados at 8¼¢, while the presumption is that Junes moved at ¼¢ less, in line with the trading at New York. It was hinted in some directions that tanners were involved in the confidential trading on branded hides but the general opinion among the trade is that dealer buying accounted for the bulk of the movement.

Hide futures sagged off further early in the week and at one time on Tuesday were 45¢@60 points under last Friday's close; however, the market has gradually worked upward since and is now 8¢@10 points over last Friday's close. Attempts to justify the recent weakness in the futures market all hark back to the uncertainty of the European war situation, the prospect of cheap South American hides which formerly went to Central Europe finding their way into our market, and the probability that there will have to be serious adjustment of former channels of trade involving all of Europe.

Two packers sold a total of 4,200 June-July native steers early at 10¼¢; July natives sold later at New York at 11¢. One packer sold 2,000 early June through July extreme light native steers early at 12¼¢, and 5,800 more moved later at 12¢; some doubt if this is now obtainable, although sold up closely.

The confidential trading is thought to have consisted mostly of branded steers and branded cows; July butt brands sold at 9¼¢ and July Colorados at 8¼¢, with probably ¼¢ less paid for Junes. Heavy Texas steers are said to be avail-

able at 9¼¢ for July; light Texas steers are nominal at 8¼¢; 1,100 June-July extreme light Texas steers sold early at 11¢; these are limited and quoted 10¢@10½¢ nom., or at a premium over branded cows.

No trading reported yet on heavy native cows; some quote 10½¢ nom., since these are somewhat of a specialty on summer take-off and it is doubtful if they will sell down on a parity with branded cows. One packer sold 1,000 River point light native cows early at 11½¢, or 1¼¢ down; the Association later sold 2,000 Julys at 11¼¢, but market is not well defined since the decline in brands. One packer reported 5,000 June-July branded cows at 9½¢, and more probably sold.

Bulls have been offered a cent lower, or at 8¢ for natives and 7¢ for brands.

Withdrawals from Exchange warehouses during the first 23 days of July totalled 103,112 hides, against 178,893 for same period in June. Warehouse stocks on July 23rd were down to 730,609 hides, plus 19,715 pending certification; only about five per cent of these now consist of the old drought take-off, dating 1934 to 1936. As these old hides disappear, the futures prices should work closer to the spot market on fresh take-off.

**LATER.**—4,500 July Chicago light cows sold at 10¼¢, few River points 10¼¢. Couple cars July bulls sold at 7½¢ for natives and 6¼¢ for brands. Total trade now estimated around 125,000 hides.

**OUTSIDE SMALL PACKER HIDES.**—Trading is awaited to re-establish the market on outside small packer all-weight natives. Some recent take-off hides running 47 lb. avge. are offered at 10¢, with 9½¢ said to be available, brands ½¢ less; market quoted nominally on this basis, ranging ¼¢ up or down, depending upon avge. weight.

**PACIFIC COAST.**—The Coast market was sharply lower on the sale by two larger packers of their May and June hides, one also including April take-off, around 20,000 hides involved, at 6½¢ for steers and 7½¢ for cows, flat, f.o.b. shipping points.

**FOREIGN WET SALTED HIDES.**—The South American market was weaker. Sales of 4,000 Smithfield and 8,000 Sansinena standard steers were reported at 51 pesos, equal to 8¼¢, c.i.f. New York, or 1½¢ down from last week. At the end of last week, 2,200 Wilson reject steers moved at 48½ pesos or 7¼¢, a decline of 1¼¢; early this week, 5,000 Smithfield and 4,000 Sansinena reject steers sold at 46 pesos or 7¼¢, a further decline of ¼¢.

**COUNTRY HIDES.**—The country market is not yet adjusted to the new levels paid in the packer market and all quotations are made only in a nominal way. Most dealers' stocks were accumulated at higher levels and it is

likely they will be averse to taking losses on their stocks which would be entailed in moving them at present prices. Untrimmed all-weights are only nominal around 7¢ flat, del'd Chgo. Heavy steers and cows 6¢@6½¢ nom. Trimmed buff weights about 8½¢, selected. Trimmed extremes quoted around 11¢, selected, asked, some talking 10½¢@11¢; some actual trading will be necessary to establish values. Bulls 4½¢@5¢. Glues around 5½¢@6¢. All-weight branded hides around 6¼¢@6½¢ flat.

**CALFSKINS.**—Packer calfskins were active and sharply lower, the heavies 9½¢/15 lb. moving at 2¢ down while a decline of 4¢ was established on lights under 9½ lb. One packer, early in the week, sold 12,000 July northern heavy calf at 24¢; later, one packer sold July production of about 8,000, and a third packer 4,000 July River point heavies, all at 22½¢. Late this week, three or four cars June-July light calf moved at a reported price of 17¢, details not yet disclosed.

The sharp break in packer calf has demoralized the city calfskin market. The 8/10 lb. were available early at 16½¢@17¢ with 15¢ bid, but buyers later talked down to 14¢ and collectors were inclined to hold off on offerings and wait out the market. The 10/15 lb. were offered early at 21¢, and 20¢ said to be available early, but buyers later talked down to 17½¢. Some trading is awaited to define the market. Straight countries are nominal around 12½¢@13¢ flat. Buyers are talking down to 95¢ on city light calf and deacons, with others quoting around \$1.10 nom.

**KIPSKINS.**—A decline of 2¢ was established on packer northern native kipskins early this week. One packer sold 2,500 June-July and two other packers a total of 6,600 July northern native kipskins, all at 19¢; southern quoted 18¢ nom. pending trading. Demand is not so keen for over-weights and brands, although it was indicated these are available at a similar discount, or basis 17¼¢ for northern over-weights and 16¢ for brands.

Chicago city kipskins last sold at 18¢ quietly, late last week; some offerings at 18¢ were unsold, with buyers talking down to 17¢ without bidding. Straight countries are nominal at 12¢@12½¢ flat.

Packers cleared their June production of regular slunks previous week at 85¢ and are sold up until Julys are available.

**HORSEHIDES.**—Market generally quiet on horsehides; buyers usually give inside figures as their top ideas of value but holdings are comparatively light and scattered sales reported. City renderers, with manes and tails, quoted \$5.00@5.15, selected, f.o.b. nearby sections; ordinary trimmed renderers quoted \$4.80@5.00, del'd Chgo.; mixed city and country lots \$4.25@4.50, Chgo., according to lot.

**SHEEPSKINS.**—Dry pelts quoted 18¢@19¢ nom. per lb., del'd Chgo., for full wools. Packer shearlings quoted about unchanged at \$1.35 for No. 1's,



90c for No. 2's and 45¢@50c for No. 3's; some offerings reported available this basis. Last reported sale of pickled skins was at \$5.50 for a car July production. Packer lamb pelts last sold at \$1.67½ per cwt. live weight basis, outside independent packer July production, but some quote market nominally lower at present without trading to define prices.

### New York

**PACKER HIDES.**—The New York packer market was active at sharply lower prices. One packer was credited with moving all holdings dating Apr. 1st through July; included were 1,400 July native steers at 11c; 10,000 June-July branded steers, basis 9¼c for July butt brands and 8¼c for July Colorados, with June brands moving at ¼c less; no details yet as to differentials paid on earlier dating. Another packer sold 8,000 June-July branded steers on same basis; further trading pending.

**CALFSKINS.**—Lower prices were established in the eastern calfskin market also. Collectors sold 5,000 of the 5-7's at \$1.25, or 15c down; 5,000 of the 7-9's moved at \$1.85, and 3,000 of the 9-12's at \$3.02½. A packer sold 7,500 of the 7-9's at \$2.45, and later 6,000 more sold at \$2.35.

### GROWTH OF LARD STOCKS

Since last November 1, when storage stocks of lard were about average, there has been an increase of 237 million lbs. in lard holdings. Stocks of lard in the United States on July 1 totaled nearly 306 million lbs., and were over twice as great as on July 1, 1939, as well as being much the largest on record.

Storage holdings of lard on the first of each month, compared with the five-year average, during the last ten months:

	1939-40	1938-39	5-yr. avg.
	Million lbs.		
October	78.8	89.9	87.6
November	68.7	67.7	69.6
December	89.0	74.5	71.8
January	162.1	107.4	95.6
February	202.2	132.1	120.5
March	256.6	125.3	126.7
April	268.8	129.3	129.9
May	266.1	129.5	129.1
June	288.9	139.3	129.4
July	305.7	148.4	130.2

### JUNE MARGARINE TAX

Taxes paid on oleomargarine during June, 1940 and 1939, according to the report of the U. S. Bureau of Internal Revenue, were as follows:

	1940	1939
Excise taxes	\$ 43,694.27	\$ 50,841.06
Special taxes	279,067.49	305,766.55
Total	\$322,761.76	\$356,607.61

Quantity of product on which tax was paid during June, 1940, totaled 16,398 lbs. of colored margarine and 16,795,668 lbs. of uncolored; during June, 1939, tax was paid on 19,098 lbs. of colored and on 17,900,104 lbs. of uncolored margarine.

## WEEK'S CLOSING MARKETS

### FRIDAY'S CLOSING

#### Provisions

Hog products were quiet and about steady during the latter part of the week with slower domestic cash demand and easier grains. Hot weather seriously affected meat demand. Some meats, especially lamb, were reported sharply lower. Hog receipts were much lighter today and hogs stronger. Top at Chicago was \$6.75.

#### Cottonseed Oil

Cottonseed oil was moderately active and barely steady on September liquidation and some increase in selling of March oil. It is thought hedging of nearbys limited support, although refiners were buying short on scale down. Cash oil trade was dull. Cotton weather was much better and soybean oil was easier. Old crop sold at 4.55c lb.; new offered at 4¼c lb. with no demand.

Southeast and Valley crude sold at 5½c lb.; Texas, new crop, sold at 4¼c.

Quotations on bleachable cottonseed oil at close of market on Friday were: Sept. 5.97@5.99; Oct. 5.98 sales; Dec. 6.01@6.02; Jan. 6.03@6.04; Mar. 6.11@6.12; 40 lots; closing steady.

#### Tallow

New York extra tallow, 3¼c lb.

#### Stearine

Stearine was quoted 5½c lb.

### Friday's Lard Markets

New York, July 26, 1940.—Prices are for export. Lard, prime western, 6.20@6.30c; middle western, 6.10@6.20c; city, 5½@5½c; refined continent, 6¼c; South American, 6½@6½c; Brazil kegs, 6¼@6½c; shortening 9c.

### TALLOW FUTURE TRADING

Monday, July 22.—Close: All options 4.00n; no sales.

Tuesday, July 23.—Close: All options 4.00n; no sales.

Wednesday, July 24.—Close: July and Aug. 3.75b@4.00 ax; Sept. 3.76b@4.00 ax; Oct., Nov. and Dec. 4.00; no sales.

Thursday, July 25.—Close: July, Aug. and Sept. 3.75@4.00; Oct., Nov. and Dec. 4.00n; no sales.

Friday, July 26.—Close: All options 3.75@4.00; no sales.

### ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to July 26, 1940: To the United Kingdom, 246,078 quarters; to the Continent, none. A week ago, to the United Kingdom, 90,127 quarters; to Continent, none.

### CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended July 26, 1940 with comparisons:

	PACKER HIDES		
	Week ended July 26	Prev. week	Cor. week, 1939
Hvy. nat. str.	@10¼	11½@11¼	@12½
Hvy. Tex.	@9¼n	@10¼	@12¼
str.	@9¼	@10¼	@12¼
Hvy. butt brand	@9¼	@10¼	@12¼
str.	@8¼	@10¼	@11¼
Hvy. Col.	@8¼	@10¼	@11¼
str.	@10¼n	@12	@11¼
Ex-Light Tex.	@9¼	@11¼	@11¼
str.	@10¼n	@12	@11¼
Brnd'd cows	@9¼	@11¼	@11¼
Hvy. nat. cows	@10¼n	@11¼	@11¼
Lt. nat. cows	@11¼n	12½@12¼	@12¼
Nat. bulls	@8ax	@9	@8¼
Brnd'd bulls	@7ax	@8	@7¼
Brnd'd cows	@24	21	17½@19½
Kips, nat.	@19	@18	@18¼
Kips, ov-wt.	@17¼n	@19¼	@14¼
Kips, brnd'd	@16n	@18	@13
Slunks, reg.	@85	@85	@80
Slunks, hrs.	45n 45	@50 40	@45

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

### CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	9¼@10	10¼@11¼	10¼@11
Branded	9 9¼	10 @10¼	10 @10¼
Nat. bulls	7 @7¼	7¼@8	@7
Brnd'd bulls	6 @6¼	7 @7¼	@6
Calfskins	14 @20n	17 @22n	14½@17
Kips	17 @18n	18 @19n	13½@14
Slunks, reg.	75 @80n	75 @80n	@75n
Slunks, hrs.	40n	@40n	@35n

### COUNTRY HIDES

Hvy. steers	6 @8¼n	7 @7¼	7¼@7¼
Hvy. cows	6 @8¼n	7 @7¼	7¼@7¼
Extremes	10¼@11n	11¼@12	@11¼
Bulls	4¼@5n	5¼@5¼	5¼@6
Calfskins	12½@13n	15 @15¼	@11¼
Kipskins	12 @12¼n	14 @14¼	@11
Horsehides	4.25@5.15	4.25@5.15	2.90@3.55

### SHEEPSKINS

Pkr. shearings	@1.35	@1.35	80 @85
Dry pelts	@19	@19	15½@16

### NEW YORK HIDE FUTURES

Monday, July 22.—Close: Sept. 8.53@8.55; Dec. 8.71@8.75; Mar. 8.91 b; June 9.11 n; 142 lots; 42@44 lower.

Tuesday, July 23.—Close: Sept. 8.65 @8.70; Dec. 8.86@8.88; Mar. 9.05 n; June 9.25 n; 155 lots; 12@15 higher.

Wednesday, July 24.—Close: Sept. 8.80; Dec. 9.02@9.03; Mar. 9.19 b; June 9.38 n; 103 lots; 13@16 higher.

Thursday, July 25.—Close: Sept. 9.05; Dec. 9.25; Mar. 9.42 n; June 9.62½ n; 207 lots; 21@24 higher.

Friday, July 26.—Close: Sept. 8.75; Dec. 8.90; Mar. 9.09n; June (1941) 9.29n; 73 lots; 30@33 lower.

### CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended July 20, 1940, were 4,785,000 lbs.; previous week 3,755,000 lbs.; same week last year 4,476,000 lbs.; Jan. 1 to date, 141,529,000 lbs.; same period last year, 137,470,000.

Shipments of hides from Chicago for week ended July 20, 1940, were 5,427,000 lbs.; previous week 6,596,000 lbs.; same week last year 4,143,000 lbs.; Jan. 1 to date, 147,030,000 lbs.; same period last year, 129,770,000 lbs.

## Canadian Pork Surplus Is Being Cut at Rapid Rate

MONTREAL.—Huge stocks of pork in storage in Canada are now being marketed so satisfactorily that the Bacon Board expects the abnormal surplus to be cleared out before autumn. This is believed to mean there should be no difficulty in maintaining the present price of around 8½¢ to farmers.

The Bacon Board is shipping 5,600,000 lbs. weekly to Great Britain, but there is no likelihood of this amount being increased for some time. It constitutes two ounces per capita for Britain, or more than half the British bacon ration. British and Irish farmers are marketing 60,000 hogs per week, or 7,000,000 lbs. of bacon, which, with the Canadian supplies, leaves a surplus after the ration is filled.

The British Food Ministry expects feed difficulties will force reduction in livestock numbers in Britain which may reduce home marketings to 2,000,000 lbs. a week, a cut of two-thirds. When this is done, there will be heavier demand on Canadian farmers.

R. S. Hudson, British Minister of Agriculture, recently told English producers: "Supplies of feeding stuffs will be very limited indeed. I'm afraid in these last few weeks people have been thinking that now that Holland and Denmark are out, there's a good opening for the home producer. I regret to have to say that the demand may be

## GOBEL ADDS TO FLEET

D-30 International recently placed in service by Adolf Gobel, Inc., Brooklyn, N. Y. The metropolitan packing company contemplates the purchase of 16 more units of this type.



there, but the feeding stuffs won't be."

Exports of bacon from Canada to the United Kingdom in June totaled 22,634,000 lbs., indicating that the weekly shipment of 5,600,000 lbs. was maintained without difficulty. Exports to Britain during the first six months of 1940 amounted to 162,863,000 lbs. compared with 82,444,500 lbs. in the first half of 1939.

Canned meat exports from Canada jumped to 6,151,000 lbs. during the first half of the year, compared with 1,054,000 lbs. in 1939; practically all the 1940 volume went to the United Kingdom. Canadian lard exports dropped from 4,971,000 lbs. in the first

half of 1939 to 800,600 lbs. in the first six months of 1940.

Compared with last year, there is twice as much pork in storage in Canada, but since 22,567,000 lbs. of this is held by the Bacon Board for export, surplus stocks affecting the domestic market are only about 12,000,000 lbs. The board does not regard this figure as excessive. About 40 per cent of the bacon being pickled for export is now being drawn from storage; if withdrawals continue at this rate, stocks will be cleared out by the end of August. If marketing of hogs continues at the present rate, stocks may be cleared out even earlier.

Since July 1, hog runs at yards and plants have decreased to a weekly average of about 71,750 head from the June weekly average of about 81,000 head.

The British Ministry of Food insists that the contract with Canada for supplying 5,600,000 lbs. of bacon and other pork cuts a week should not be exceeded. J. G. Taggart, chairman of the Canadian Bacon Board, told the Dominion-Provincial Agriculture Conference this week.

He reviewed hog production and the marketing situation and said that it is not known whether more Canadian bacon will be wanted by Great Britain after the expiration of the agreement on October 31. Negotiations in connection with a new agreement are to begin some time in August.

Mr. Taggart explained that it is difficult to give advice on production policies in view of the uncertainty as to what quantities of bacon the British Ministry of Food will require after expiration of the present agreement.

## New Swift Lard

(Continued from page 10.)

research division; A. D. White, R. D. Hebb and A. Bates, public relations department; Vernon D. Beatty, advertising manager; Dr. H. E. Robinson, Swift laboratory; W. J. Ramey, W. C. Smith and J. H. Mueller, refinery department.

Price of the new lard, f.o.b. Chicago, while slightly above the old type of product is low enough to compete on price with other lard and shortening.



Manufactured under Patents No. 1,690-449 (Nov. 6, 1928), No. 1,921,231 (Aug. 8, 1933). Other Pats. Pend.

JOURDAN PROCESS COOKER . . . your guarantee of exclusive results. JOURDAN'S patented, circulating, percolating cooking action produces a superior product that is always uniform. Yields substantial savings in shrink; operates more economically and with far greater speed than other methods. Put this amazing JOURDAN to work for you and save both time and money!

## GET A JOURDAN!

Your sausage investment deserves the exclusive benefits obtained with a new, modern JOURDAN! If you are still using the obsolete steam box or cooking vat, change now to the new JOURDAN with full automatic control! The most thoroughly modern sausage cooking methods are incorporated in the new

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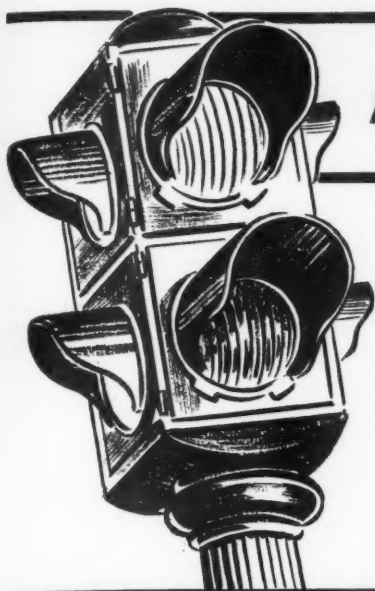
814-832 West 20th Street

Western Office: 3223 San Leandro Street



Chicago, Illinois

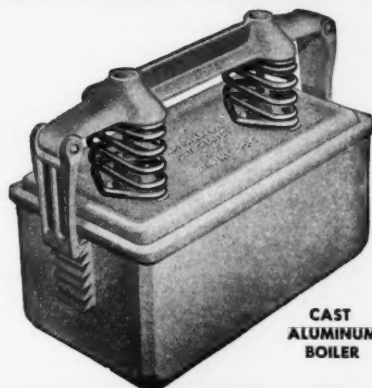
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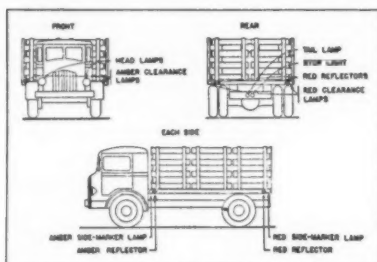


## ICC Truck Regulations

(Continued from page 11.)

driving time does not exceed 50 hours in any one week or 10 hours in any one day. However, for driver salesmen to be so exempt, it is necessary that they devote more than 50 per cent of their time to selling and less than 50 per cent to such work as driving, loading and unloading. In computing driving time for driver salesmen, the 10 minute rule is amended so that all stops made in one village, town or city, if the vehicle is not operated for more than 10 miles, may be totaled as one stop.

**REPORTS.**—All private carriers are exempt from making accident reports



### LIGHTS ON STAKE-SIDE BODIES

and reports on overtime driving. However, all truck drivers and driver salesmen are required to keep a driver's log in duplicate. Entries in this log shall be made by the driver and shall show the place of origin and destination of the trip, the times of reporting for duty and going off duty, the periods of driving or operating and other work, and any other information found desirable. Drivers who operate in interstate commerce wholly between a municipality or neighboring municipalities are not required to keep such logs.

### STAMP PLAN NEWS

Approximately \$8,000,000 worth of surplus food commodities will probably be sold in Chicago this year through the operation of the SMA stamp plan for surplus commodities distribution, according to an announcement made after a recent meeting of state, local and federal officials in Chicago. The

stamp plan goes into effect in Chicago on August 1 and is expected to affect about 250,000 persons receiving government relief.

Other newly designated stamp plan areas announced by Secretary of Agriculture Henry A. Wallace include Wilmington, Del., and the rest of New Castle county and Tampa, Fla., and the rest of Hillsborough county.

### ANNIVERSARY BOOKLET

A 40-page souvenir booklet commemorating 50 years of progress in the meat packing industry has been issued by J. M. Schneider, Ltd., Kitchener, Ontario. Depicting the story of the company's founding and present status in pictures, the booklet serves as a medium for creating good will among employees and customers.

Illustrated in blue and gold, the anniversary booklet contains photographs of the personnel, plant operations and setup. A full-page photograph of its founder and president, J. M. Schneider, is featured with his comment on the firm's policy, as well as photographs of his two sons, F. H. Schneider and N. C. Schneider, general manager and vice president of the firm, respectively.

The booklet also contains photographs of some of the company's oldest customers. There are pictures of the firm's four oldest employees in years of continuous service. Pictures of products, packages, cartons, window displays and newspaper advertising announcing the fiftieth anniversary are included in the booklet.

### PLAN NATIONAL DOG WEEK

Fifty million sportsmen and dog lovers throughout the nation will observe the thirteenth annual National Dog Week, to be held September 22 to 28, according to an announcement made by Richard C. Allen, executive secretary of the National Dog Week Association.

National Dog Week gives packers manufacturing dog food a good opportunity to stage merchandising campaigns and dog shows and tie in with other promotional activity.

## Domestic Demand Improved By More Business Activity

Improvement in business conditions affecting domestic demand for meat and other farm products has continued into July, the U. S. Bureau of Agricultural Economics reports. Industrial employment and payrolls have risen along with the expansion of industrial output since April. Domestic consumer demand for meats, dairy and poultry products, fruits and vegetables has been strengthened by stimulation of domestic business, and is expected to be better during the last half of 1940 than during either the final half of 1939 or the first six months of 1940.

The bureau pointed out, however, that the recent rate of improvement in demand conditions is slowing down and that the greater part of the present rise in industrial production may be over. Whether the recent improvement of demand conditions will be followed later this year by further gains or a temporary relapse is dependent in considerable degree on continuation of the war by Great Britain—the most important overseas customer.

The outlook for farm product exports both for the immediate and the longer-time future is highly unsatisfactory. The loss of export outlets for farm products brought about by the closing of additional continental European markets will continue without effective offsets for the duration of the war. The shutting off of former European export supplies of pork may divert some business to the United States.

Wholesale commodity prices receded further in June but at a slower rate than in May. Agricultural prices were again the weakest group although some improvement, particularly in livestock prices, appeared toward the end of June. Though commodity prices appear to be low relative to the expanded rate of industrial activity, there is little reason to anticipate any early marked inflationary price advance.

### TO MAKE DRY SAUSAGE

There are 42 dry sausage formulas in "Sausage and Meat Specialties," THE NATIONAL PROVISIONER's new book.

# EARLY & MOOR INC.

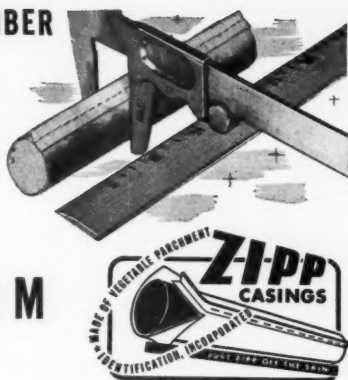
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In ZIPP-Stix, the new streamlined wieners, there's no variation in casing diameter or length, no uneven linking . . . so the count per pound never varies. That greatly simplifies canning, pickling in glass or cartoning—and pleases your customers.

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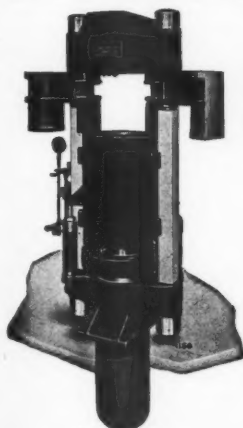
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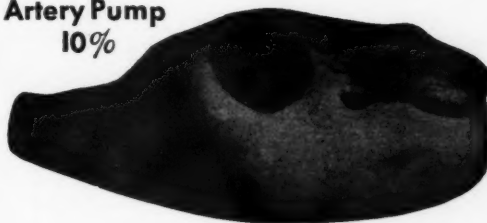
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# PRAGUE POWDER

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626

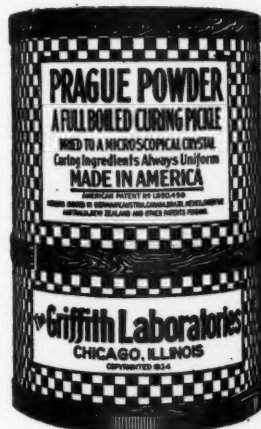
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10%



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best, you need the best. You know "Prague Powder" is the only "fused powder" cure. Think about it. There are no imitations. Common Salt mixtures are not in the same class. PRAGUE POWDER is a full boiled pickle; therefore it is always uniform. Why not use the best?



PRAGUE POWDER is an active Curing Element. Select your choicest cured hams for bak-

ing. In all cases cure your hams with PRAGUE POWDER for a sweeter, moister, better slicing and better flavored Ham.

The "short time" PRAGUE POWDER cure lends itself beautifully to an artery-pumped ham.

Sell baked hams with a rubbing of Royal Barbeque Ham dressing, or paint on Cherry Ham glaze, or rub on California Ham Spice. Order 50 lbs. today.

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## DANISH LIVESTOCK KILLED

Unverified reports received in Washington indicate that a large percentage of the livestock and poultry of Denmark has been slaughtered and shipped to Germany for consumption there. According to President Roosevelt, who made the statement at a recent press conference, if such reports are true and the activity extends to other countries, Europe faces one of the worst famines of all times this winter.

The report on Denmark, he said, estimates that as much as 50 per cent of the livestock has been slaughtered. According to the reports, the slaughter had been ordered or already taken place. If such reports are verified, Denmark is confronted with a critical situation which might have effects lasting for years, President Roosevelt said. Actual news of famine conditions abroad are virtually impossible to obtain as embassies and ministries in Washington are unable to furnish definite information.

A dispatch from Berlin reports that The Danish Agricultural Council has decided to slaughter about 1,000,000 pigs, one-third of the number in Denmark, because of a shortage of feed for them.

About 10,000 cattle recently were sent to Germany, purportedly because of a similar shortage.

Before the invasion of Denmark, total hog numbers remained around 3,100,000 head. It is expected that this number will be reduced rapidly on German demand and because of a prospective shortage of feed.

The latest estimate of hog numbers shows increases in all classes of potential slaughter stock compared with the corresponding period in 1939:

	May, 1940	May, 1939
Hogs, 132 lbs. and over.....	626,000	443,000
Hogs, 66 to 132 lbs.....	628,000	571,000
Pigs under 66 lbs.....	690,000	657,000
Suckling pigs .....	807,000	684,000

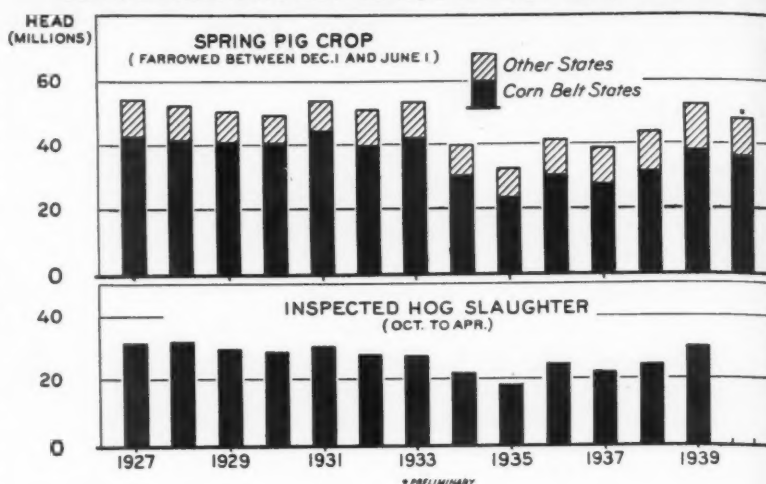
Hog slaughter for the three months, May through July, has been estimated at 1,600,000 head compared with 1,000,000 head in the similar period in 1939.

## CANADIAN INSPECTED KILL

Inspected packing plants have taken a larger share of animals marketed in Canada this year than last, with the exception of sheep and lambs. Inspected hog slaughter has shown the greatest increase, totaling 2,322,645 head for the first six months of 1940 against 1,567,871 head in the like period last year. Inspected hog slaughter in June was 50 per cent heavier than in 1939.

Slaughter of cattle at packing plants during the first six months of 1940 totaled 400,600 head compared with 388,000 head in the first half of 1939. Calf slaughter in June was slightly above June, 1939, and slaughter from January through June was approximately the same as last year. Sheep

## SPRING PIG CROP, AND FEDERALLY INSPECTED HOG SLAUGHTER DURING FOLLOWING OCT.-APR., UNITED STATES, 1927-40



and lamb slaughter for six months was 17,000 head under the 1939 level.

The very favorable hog-feed ratio which persisted throughout 1939, coupled with the effect of the outbreak of war on fall breedings, will result in an abnormally small decline in marketing during the summer months of 1940.

Canadian inspected kill in June, 1940, with comparisons:

	June, 1940	June, 1939	6 mos. 1940	6 mos. 1939
Cattle .....	61,449	66,302	400,600	388,000
Calves .....	74,276	74,142	380,209	379,712
Hogs .....	319,540	200,219	2,322,645	1,567,871
Sheep .....	36,190	47,005	210,302	226,985

## CANADIAN EXPORTS TO U. S.

Shipments of cattle to the United States from Canada during the first six months of 1940 totaled 66,447 head, or 30,000 head fewer than in the same period in 1939. Calf exports were a little heavier in June, but movement from January through June was almost 4,000 head below last year.

Exports of Canadian livestock and meats to the United States in June and the first six months of 1940, compared with 1939:

	June, 1940	June, 1939	6 mos. 1940	6 mos. 1939
Cattle, no. ..	9,112	12,136	66,447	97,016
Calves, no. ..	13,613	12,313	43,026	46,950
Hogs, no. ..	18	45	36	62
Sheep, no. ..	641	32	1,006	551
Beef, lbs. ..	31,300	36,200	203,700	556,200
Bacon and ham, lbs. ..	23,700	33,500	202,900	293,100
Pork, lbs. ..	270,100	175,900	1,233,000	1,154,000
Canned meats, lbs. ....	1,169	63	13,255	604

## SALVAGE "AIR RAID BEEF"

The efficiency of Great Britain's emergency control of meat and other foods under the Ministry of Food is brought out in an incident reported in the July issue of *Modern Meat Marketing*, an English trade publication.

According to the report, a number of bullocks were killed or badly wounded by Nazi bombs during a recent air raid. Thanks to the smoothly functioning

The 1940 spring pig crop was about 8 per cent smaller than the large spring crop of 1939. The decrease in the spring crop will be reflected in a substantial decline in the slaughter supply of hogs in the first seven months of the 1940-41 hog marketing year, beginning October 1. (U. S. Bureau of Agricultural Economics chart.)

government food organization, the carcasses "were dressed and hanging in a slaughterhouse cooler within three hours of the raid, and no beef was lost."

The publication also stated that the Ministry of Food, under Lord Woolton, had been evacuated from Great Westminster house, London, to a secret location in the provinces, as a precaution against intensified air attacks expected in the near future.

Great Britain has been divided into approximately 800 relatively self-sufficient food areas to guard against possible dangers arising from over-centralization of the nation's food.

## LOW MEAT RATES CANCELED

The Interstate Commerce Commission, on reconsideration, has reversed a decision of justification by division 3, on lower rail freight rates on fresh meats and packinghouse products from Oklahoma City, Okla., to Memphis, Tenn. The new finding is that the charges in I. & S. No. 4721 are less than reasonable minimum rates; that they are unduly prejudicial to protesting meat packers in Western trunk line territory, and preferential of Armour and Company at Oklahoma City.

The rates now condemned became effective April 12. The commission's new order requires that these rates be canceled on or before August 14. The commission found no truck movement existing to justify the railroad's claim that the rates on fresh meats should be cut from 80c to 58c, and on packinghouse products from 62.5c to 49c, to meet truck competition.



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Almost simultaneously with the appearance of the first article under the general head of "The National Provisioner's School of Refrigeration" in July, 1938, letters of commendation were received from packers, superintendents, master mechanics and engineers in all sections of the country. The course had hardly gotten under way before requests for reprints began to come in. These have continued in increasing numbers.

"Volume 1, Meat Plant Refrigeration and Air Conditioning" is THE NATIONAL PROVISIONER'S answer to this demand. The author of the articles and the man who revised the first thirty-seven lessons in the course is a meat plant engineer—an expert in packinghouse refrigerating problems.

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	Page No.
<b>HEAT</b> .....	3
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conversion of.....	7
cubic foot of.....	7
generated in cooler.....	6
how it is measured.....	4
mechanical equivalent of.....	8
radiation of.....	7
removal during chilling.....	8
transfer of.....	7

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# NEW EQUIPMENT *and Supplies*

## NEW HEAVY DUTY TRUCK

A new truck model, designed expressly for heavy hauling, has been announced by Mack Trucks, Inc. The unit, known as the LM model, is offered in two standard wheelbase lengths of 176 in. and 194 in. Special wheelbase lengths of 212 in. and 230 in. are also available. Standard equipment includes double-acting hydraulic shock absorbers on front and air brakes.

The unit is powered by the six-cylinder model EO Mack Thermodyne engine with 4% in. by 5% in. bore and stroke, developing 142 h.p. at governed speed of 2,200 r.p.m. Total piston displacement is 519 cu. in. with a compression ratio of 5.4 to 1. Torque developed is 378 lb. ft. at 1,000 r.p.m. Mack is also offering, at extra charge, the larger model EP Mack Thermodyne engine of 611 cu. in. piston displacement, an engine which develops 160 h.p. at governed speed of 2,100 r.p.m.

Both engines are of similar design, their crankshafts having seven main bearings and are counterbalanced on every throw. They are of drop-forged, case-hardened, low carbon steel. Cylinders are chrome-nickel alloy semi-steel heat-treated, and are cast in block, with two detachable heads held down by 40 studs. The crankshafts have a Lanchester-type vibration damper. They are 3½ in. diameter and weigh 182 lbs.

Connecting rods are of drop-forged chrome molybdenum steel. Main bearings, thin shell precision type, are interchangeable and have a projected area of 40.25 sq. in. Exhaust valve seats are of permafrit inserts of niferrite faced with stellite.

Drive on the model LM is from a dry single plate clutch of 15 in. diameter, through a five-speed transmission which is offered with either overgear or direct fifth speed. As an optional extra, there is offered a Mack Duplex transmission

with 10 forward and two reverse speeds. Final drive is a Mack dual reduction rear axle with a choice of five rear axle ratios: 6.46, 6.96, 7.54, 8.22, or 9.05.

Rear axle housing is of pressed steel, heat-treated, and fused. Axle shafts are 2% in. in diameter over the splines, which are of the involute type. This rear axle is full-floating and employs a Hotchkiss drive. Brakes on the LM are of the mechanical type, air operated. Total braking area on all four wheels is 710 sq. in.

Truck frame is constructed of chrome manganese steel, heat-treated with side members 10% in. deep, 5/16 in. thick and a 3¼ in. flange, giving a section modulus of 15.07. Cross members are three box girder and three channel.

Springs in front and rear are 3½ in. wide. Front springs are suspended in rubber shock insulators. Rear springs are of the slipper type. Length of the front springs is 50 in.; rear, 53½ in. long. Helper springs are standard. Steering gear is Mack archimoid with a 21 to 1 ratio.

For those desiring diesel power, Mack offers for installation in the new model, the ED Mack-Lanova diesel engine having a 519 cu. in. piston displacement.

## DRUM AND BARREL CARRIER

An all-metal carrier to aid meat packers and sausage manufacturers in handling open or closed barrels of meat, sausage and poultry without spilling, has been developed by Chas. K. Ernst, Inc., Buffalo, N. Y. The carrier is designed for handling all 55-gallon drums and half drums vertically without the use of hands. The new carrier lifts the load vertically with an 8-in. movement of the lifting fork. It is self balancing, easy rolling, less dangerous and tiring for the operator and will not break or distort under the heaviest load.

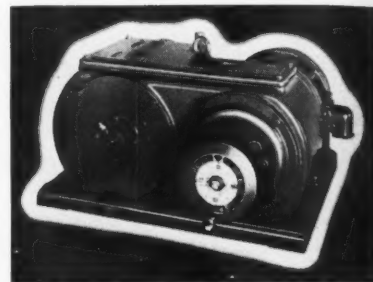
## AVAILABLE IN FOUR LENGTHS

Designed for heavy hauling, Mack's new LM model is offered in two standard wheelbase lengths of 176 in. and 194 in. Special wheelbase lengths of 212 in. and 230 in. are also available.



## VARIABLE SPEED INDICATOR

A new improved type of handwheel-speed indicator for use with variable speed transmissions, vari-speed motor pulleys and motodrives has been announced by the Reeves Pulley Co., Co-



lumbus, Ind. This new indicator, known as the "Speedial," accurately indicates speed settings of the different units.

Calibrated in turns of the shifting screw, the indicator registers on a circular scale one point or degree for each full turn of the screw. Space is also available on the dial for the user to write, in pen or pencil, his own calibrations in whatever corresponding units he prefers. Blank dials can also be calibrated to the user's individual requirements, or provided to read either clockwise or counter-clockwise.

The "Speedial" is available in gear ratios of 20:1, 30:1 and 60:1 to meet the speed ratio of the unit with which it is to be used.

## FLASHES ON SUPPLIERS

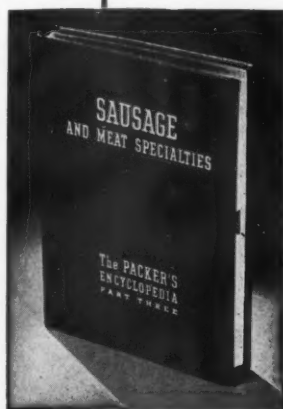
**DODGE BROTHERS CORP.**—Lee D. Cosart has been appointed sales manager of the truck division of Dodge Brothers Corp., Detroit, Mich. Mr. Cosart joined Dodge in 1926, serving in executive sales capacities until his appointment as Plymouth assistant sales manager two and one-half years ago. He later became Plymouth's general sales manager. The appointment of Louis J. Ouellette as sales supervisor was also announced. He has served as an executive assistant of the Dodge company for the past eight years.

**YORK ICE MACHINERY CORP.**—Appointment of John F. Lebor, recently with the RKO Corporation, as assistant to the executive vice president of York Ice Machinery Corp., York, Pa., has been announced by E. A. Kleinschmidt, executive vice president. Prior to becoming funded debt administrator of Radio-Keith-Orpheum, Mr. Lebor served as security analyst in the firm of Scudder, Stevens and Clark.

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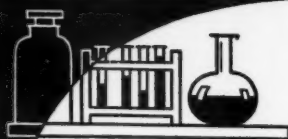
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# LIVESTOCK MARKETS *Weekly Review*

## 1940 Lamb Crop Is Largest on Record

**E**STIMATES of the 1940 lamb crop by the Agricultural Marketing Service indicate the number of lambs produced as 32,729,000, the largest on record. The crop was 3 per cent larger than that of 1939, 2 per cent larger than the previous record crop of 1938, and 9 per cent larger than the 10-year average. The increase over last year was nearly all in the lamb crop in the Western sheep states, although there was a small increase in native lambs. The number of breeding ewes was about 2 per cent larger this year than last, and the percentage lamb crop (the average number of lambs saved per 100 ewes) was one of the four largest on record. The percentage was 87.5, compared with 86.3 in 1939 and 83.8, the 10-year average.

The native lamb crop this year is estimated at 11,116,000 head, compared with 10,973,000 in 1939 and the 10-year average of 10,822,000. The number of ewes one-year old and over, in native flocks on January 1 this year, totaled 11,433,000 head. This was the largest number on record and about 7 per cent larger than the 10-year average. The percentage lamb crop for these states was among the smallest on record.

The 1940 lamb crop in the Western sheep states is estimated at 21,613,000 head, compared with 20,808,000 head in 1939 and 19,264,000 head, the 10-year average. This is the largest lamb crop on record for these states, exceeding the previous record crop of 1938 by 2 per cent. The estimated number of breeding ewes on January 1, 1940, was 25,962,000 head, an increase of about 1 per cent over a year earlier and about 3 per cent over the 10-year average.

The percentage lamb crop, of 83.2, in western sheep states, was the fourth highest on record and compared with 81.0 in 1939 and 76.4, the 10-year average.

The increase in the Western lamb crop this year over last was accounted for by the sharp increase in the lamb crop in Texas. Excluding Texas the total for the remaining Western sheep states was a little smaller this year than last. The 1940 Texas crop, estimated at 4,867,000 head was about 21 per cent larger this year than last and the largest on record. The number of breeding ewes also was the largest on record for the state, the percentage lamb crop was 72.0 this year, compared with 62.0 in 1939 and the 10-year average of 68.0.

## LIVESTOCK FEED OUTLOOK

Condition of crops on July 1 indicated that the 1940-41 supply of grain and forage feeds will be ample for the number of livestock to be fed, according to a U. S. Department of Agriculture summary. Condition of the corn crop on July 1 indicated that production will be about 2,416,000,000 bu., which, with the prospective carryover, will probably give a supply of 3 to 3.1 billion bu.

Prospective supply of feed grains for 1940-41, excluding corn under seal or held by government on October 1, is about 103,000,000 tons, or about 6 per cent smaller than in 1939-40. Total number of grain-consuming livestock in 1940-41 may be about 4 per cent smaller than in the current year.

Prospects are unusually favorable for the 1940-41 supply of forage. Pasture conditions were also favorable on July 1, with the condition of the country as a whole 83 per cent of normal, compared with 78 per cent in 1939 and 73 per cent for the 10-year average.

## SOUTHEASTERN RECEIPTS

Combined receipts of livestock, as reported by the Agricultural Marketing Service, at seven packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Ga.; Dothan, Ala., and Jacksonville, Fla., for four days ended July 18:

	Cattle	Calves	Hogs
Four days ended July 18.	757	275	1,775
Previous week	407	189	2,618
Same period 1939	1,237	399	2,162

Receipts of salable livestock at the seven Southern packing plants for the week ended July 20:

	No.	Pct.
Local receipts (from within states of Georgia, Florida and Alabama)...	233	0.8
In-shippments (from outside Georgia, Florida and Alabama).....	3,470	98.2
Total .....	3,703	100.0

With most plants at fully steady prices on July 22, the few head of 180- to 240-lb. butchers moving were selling at \$5.75 to \$6.00. Butchers weighing over 240 lbs. and in the 150- to 180-lb. range were rated mostly at \$5.50 to \$5.75, while the 130- to 150-lbs. brought \$5.00 to \$5.50. Good packing sows were quoted at \$4.50 to \$5.25.

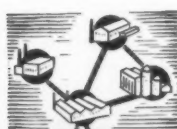
## STOCKERS AND FEEDERS

Stocker and feeder shipments received in the Corn Belt states in June, and six months' totals, compared with 1939:

	Cattle and Calves June, 1940	June, 1939
Stockyards .....	58,594	56,823
Direct .....	21,769	25,287
Total, June.....	80,363	82,110
Total, 6 mos.....	458,444	572,558

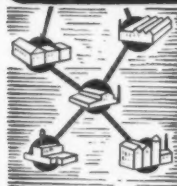
  

	Sheep and Lambs June, 1940	June, 1939
Stockyards .....	30,737	22,438
Direct .....	69,946	49,409
Total, June.....	100,683	71,847
Total, 6 mos.....	546,350	570,095



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Hog Buyers

St. Louis National Stock Yards

Illinois

## CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Service.)

Des Moines, Ia., July 25, 1940.—At 16 concentration points and 10 packing plants in Iowa and Minnesota hog prices were uneven and mostly steady, but numerous bids were 5c lower, and a few both 10c lower and 10c higher. Undertone was slow and loading lighter than the 26,500 a week ago.

### Hogs, good to choice

160-180 lb.	\$5.25@6.00
180-240 lb.	5.75@6.30
240-270 lb.	5.65@6.05
270-300 lb.	5.45@5.80
300-330 lb.	5.25@5.55
330-360 lb.	5.00@5.30

### Sows

330 lbs. down.	4.80@5.25
330-400 lb.	4.50@5.00
400-500 lb.	4.15@4.60

Receipts of hogs at Corn Belt markets for week ended with July 25, 1940:

	This week	Last week
Friday, July 19	22,300	25,400
Saturday, July 20	24,400	29,200
Sunday, July 21	42,400	33,200
Tuesday, July 23	21,700	17,500
Wednesday, July 24	21,300	20,800
Thursday, July 25	15,500	26,500

## NEW YORK LIVESTOCK

July 24, 1940

### CATTLE:

Steers, medium, 1385-lb.	\$ 10.00 nom.
Cows, medium	6.50@ 7.00
Cows, cutter and common	5.25@ 6.00
Cows, canner	4.25@ 5.00
Bulls, good	7.00@ 7.60
Bulls, medium	6.25@ 6.75

### CALVES:

Vealers, good and choice	\$10.00@11.50
Vealers, common and medium	7.00@ 9.00
Culls	5.00@ 6.50

### HOGS:

Hogs, good and choice, 189-218-lb.	\$ 6.75@ 6.90
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### LAMBS:

Lambs, good and choice, 89-75-lb.	\$ 9.00@ 9.40
Lambs, common, 59-lb.	7.00

Receipts of salable livestock at Jersey City public market for the week ended with July 20:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	1,515	1,728	437	4,937
Total, with directs.	4,573	13,575	18,563	43,365

### Previous week:

Salable receipts	1,382	812	551	3,842
Total, with directs.	6,130	10,604	17,762	48,653

\*Including hogs at 41st street.

## LIVESTOCK AT 65 MARKETS

June receipts, local kill, shipments, as reported by U. S. Agricultural Marketing Service:

### CATTLE

	Receipts	Local slaughter	Shipments
June, 1940	962,783	586,884	387,505
June, 1939	958,245	599,994	352,406
June 5-yr. av.	1,087,107	662,423	414,045

### CALVES

June, 1940	498,746	291,343	206,490
June, 1939	517,590	327,677	194,038
June 5-yr. av.	542,854	366,902	179,584

### HOGS

June, 1940	2,649,525	1,927,463	717,851
June, 1939	2,105,112	1,539,193	559,995
June 5-yr. av.	1,707,926	1,227,543	475,916

### SHEEP AND LAMBS

June, 1940	1,687,420	915,120	778,949
June, 1939	1,711,002	913,289	803,630
June 5-yr. av.	1,874,362	1,002,828	870,245

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, July 25, 1940, as reported by U. S. Department of Agriculture, Agricultural Marketing Service.

Hogs (soft & oily not quoted). CHICAGO NAT. STK. YDS. OMAHA KANS. CITY ST. PAUL

### BARROWS AND GILTS:

#### Good-choice:

120-140 lbs.	\$ 4.65@ 5.40	\$ 4.50@ 5.10	\$ 4.90@ 5.35	\$ 5.25@ 5.75
140-160 lbs.	5.15@ 5.90	5.00@ 5.60	5.00@ 5.75	5.15@ 5.65
160-180 lbs.	5.65@ 6.35	5.50@ 6.25	5.50@ 6.20	5.40@ 6.10
180-200 lbs.	6.15@ 6.50	6.15@ 6.40	6.00@ 6.25	5.80@ 6.25
200-220 lbs.	6.20@ 6.50	6.25@ 6.40	6.00@ 6.25	6.00@ 6.25
220-240 lbs.	6.20@ 6.50	6.25@ 6.40	6.00@ 6.25	5.90@ 6.15
240-270 lbs.	6.00@ 6.40	5.90@ 6.40	5.75@ 6.00	5.85@ 6.10
270-300 lbs.	5.65@ 6.10	5.65@ 6.10	5.50@ 5.85	5.60@ 6.00
300-330 lbs.	5.50@ 5.75	5.50@ 5.75	5.25@ 5.60	5.45@ 5.70
330-360 lbs.	5.25@ 5.60	5.40@ 5.60	5.00@ 5.35	5.25@ 5.50

#### Medium:

160-220 lbs.	5.50@ 6.20	5.25@ 6.20	5.00@ 6.00	5.00@ 6.00
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#### SOWS:

##### Good and choice:

270-300 lbs.	5.35@ 5.50	5.25@ 5.40	4.85@ 5.15	5.00@ 5.15
300-330 lbs.	5.15@ 5.40	5.20@ 5.40	4.85@ 5.15	5.00@ 5.15
330-360 lbs.	5.00@ 5.30	5.15@ 5.30	4.75@ 5.00	4.90@ 5.10

##### Good:

360-400 lbs.	4.85@ 5.10	5.00@ 5.25	4.60@ 4.05	4.75@ 5.00
400-450 lbs.	4.70@ 5.00	4.85@ 5.00	4.50@ 4.75	4.60@ 4.85
450-500 lbs.	4.35@ 4.80	4.35@ 4.75	4.25@ 4.60	4.40@ 4.75

##### Medium:

250-500 lbs.	4.00@ 4.75	4.30@ 5.15	4.00@ 4.85	4.15@ 5.00
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### PIGS (Slaughter):

Med. & good, 90-120 lbs.	4.00@ 4.65	4.00@ 4.60		
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### Slaughter Cattle, Vealers and Calves:

#### STEERS, choice:

750-900 lbs.	10.25@11.00	10.25@11.25	10.25@11.25	10.00@11.00	10.25@11.00
900-1100 lbs.	10.25@11.25	10.40@11.25	10.25@11.25	10.25@11.00	10.25@11.25
1100-1300 lbs.	10.50@11.50	10.40@11.25	10.25@11.25	10.25@11.00	10.00@11.00
1300-1500 lbs.	10.50@11.50	10.40@11.25	10.00@11.25	10.00@11.00	10.00@11.00

#### STEERS, good:

750-900 lbs.	9.25@10.25	9.00@10.25	9.25@10.25	9.00@10.25	9.25@10.25
900-1100 lbs.	9.25@10.25	9.25@10.40	9.25@10.25	9.00@10.25	9.25@10.25
1100-1300 lbs.	9.25@10.50	9.25@10.40	9.25@10.25	9.00@10.25	9.00@10.00
1300-1500 lbs.	9.25@10.50	9.25@10.40	9.25@10.25	9.00@10.25	9.00@10.00

#### STEERS, medium:

750-1100 lbs.	7.75@ 9.25	7.75@ 9.25	7.75@ 9.25	7.50@ 9.00	8.00@ 9.25
1100-1300 lbs.	7.75@ 9.50	7.75@ 9.25	7.75@ 9.25	7.50@ 9.00	8.00@ 9.00

#### STEERS, common:

750-1100 lbs.	6.50@ 7.75	6.75@ 7.75	6.50@ 7.75	6.25@ 7.50	6.50@ 8.00
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#### STEERS, HEIFERS AND MIXED:

Choice, 500-750 lbs.	10.00@10.75	10.00@10.75	10.00@10.75	9.75@10.85	10.00@10.75
Good, 500-700 lbs.	9.00@10.00	9.25@10.00	9.00@10.00	9.00@10.00	8.50@10.00

#### HEIFERS:

Choice, 750-900 lbs.	10.25@10.75	10.00@10.75	10.00@10.50	10.00@11.00	9.75@10.75
Good, 750-900 lbs.	9.00@10.25	9.25@10.00	9.00@10.00	9.00@10.00	8.50@ 9.75
Medium, 500-900 lbs.	7.50@ 9.00	7.75@ 9.25	7.50@ 9.00	7.25@ 9.00	7.25@ 8.50
Common, 500-900 lbs.	5.75@ 7.50	6.75@ 7.75	6.25@ 7.50	6.00@ 7.25	6.00@ 7.25

#### COWS, all weights:

Good	6.50@ 7.50	6.50@ 7.50	6.00@ 7.25	6.00@ 6.75	6.50@ 7.50
Medium	5.50@ 6.50	5.50@ 6.50	5.00@ 6.00	5.00@ 6.00	5.50@ 6.50
Cutter and common	4.50@ 5.50	4.25@ 5.50	4.00@ 5.00	4.25@ 5.00	4.25@ 5.50
Canner	3.50@ 4.50	3.00@ 4.25	3.25@ 4.00	3.25@ 4.25	3.50@ 4.25

#### BULLS (Ylgs. Excl.), all weights:

Beef, good	7.00@ 7.75	6.25@ 6.75	6.25@ 6.75	6.35@ 6.85	6.50@ 6.75
Sausage, good	6.75@ 7.15	6.00@ 6.50	6.00@ 6.50	6.25@ 6.50	6.25@ 6.50
Sausage, medium	6.25@ 6.75	5.75@ 6.00	5.50@ 6.00	5.75@ 6.25	5.50@ 6.25
Sausage, cutter and common	5.50@ 6.25	4.75@ 5.75	4.75@ 5.50	5.00@ 5.75	4.50@ 5.50

#### VEALERS, all weights:

Good and choice	9.25@10.75	8.25@ 9.50	8.00@ 9.50	8.00@ 9.50	9.00@10.00
Common and medium	7.00@ 9.25	6.00@ 8.25	6.00@ 8.00	5.50@ 8.00	7.00@ 9.00
Cull	6.00@ 7.00	4.50@ 6.00	5.00@ 6.00	4.50@ 5.50	5.00@ 7.00

#### CALVES, 400 lbs. down:

Good and choice	7.25@ 8.50	7.50@ 9.00	7.00@ 8.50	8.00@ 9.00	7.00@ 9.00
Common and medium	6.00@ 7.25	6.00@ 7.50	6.00@ 7.00	5.50@ 8.00	6.00@ 7.00
Cull	5.00@ 6.00	5.00@ 6.00	5.00@ 6.00	4.50@ 5.50	4.50@ 6.00

### Slaughter Lambs and Sheep:

#### SPRING LAMBS:

Choice (closely sorted)	8.50@ 9.00	8.00@ 8.75	8.25@ 8.35	8.00@ 8.25	8.25@ 8.40
*Good and choice	7.50@ 8.25	7.25@ 7.75	7.50@ 8.15	7.00@ 7.75	7.50@ 8.00
*Medium and good	6.50@ 7.50	6.00@ 7.00	6.50@ 7.50	6.00@ 6.75	6.50@ 7.50

#### YEARLING WETHERS (shorn):

Good and choice	7.00@ 8.00	6.75@ 7.50	6.25@ 7.00	6.50@ 7.50	6.50@ 7.25
Medium	6.25@ 7.00	6.00@ 6.50	5.75@ 6.25	5.75@ 6.00	5.75@ 6.50

#### EWES (shorn):

Good and choice	2.50@ 3.75	2.75@ 3.50	3.00@ 3.50	2.50@ 3.35	2.50@ 3.25
Common and medium	1.50@ 2.50	1.50@ 2.75	1.00@ 3.00	1.50@ 2.50	1.50@ 2.50

\*Quotations based on animals of current seasonal market weights and wool growth. Shorn animals with less than 60 days' wool growth quoted as shorn. \*Quotations on slaughter lambs of good and choice with of medium and good grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

## PACIFIC COAST LIVESTOCK

Receipts for five days ended July 19:

	Cattle	Calves	Hogs	Sheep
Los Angeles	3,856	1,170	2,784	2,970
San Francisco	1,300	190	1,460	6,070
Portland	2,300	250	2,600	2,925

## CHICAGO PACKER PURCHASES

Purchases of livestock at Chicago by the principal packers for the first three days this week were 16,791 cattle, 2,647 calves, 34,988 hogs and 6,615 sheep.

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, July 20, 1940, as reported to The National Provisioner:

### CHICAGO

Armour and Company, 4,517 hogs; Swift & Company, 3,754 hogs; Wilson & Co., 7,959 hogs; Western Packing Co., Inc., 2,588 hogs; Agar Packing Co., 5,852 hogs; shippers, 9,736 hogs; others 27,229 hogs.

Total: 31,380 cattle; 3,569 calves; 61,635 hogs; 21,625 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,996	732	2,563	3,520
Cudahy Pkg. Co.	2,209	602	1,361	3,172
Swift & Company	2,006	626	1,960	3,483
Wilson & Co.	1,804	713	1,721	2,392
Ind. Pkg. Co.	950	315	315	...
Kornblum Pkg. Co.	950	...	...	...
Others	6,036	471	3,990	626
Total	16,001	3,164	11,910	13,193

### OMAHA

	Cattle	Calves	Hogs	Sheep
Armour and Company	5,233	5,113	4,846	...
Cudahy Pkg. Co.	3,775	3,815	6,230	...
Swift & Company	3,711	3,715	4,519	...
Wilson & Co.	1,409	3,353	1,584	...
Others	9,743	...	...	...
Cattle and calves: Eagle Pkg. Co., 28; Great Omaha Pkg. Co., 161; Geo. Hoffmann, 41; Lewis Pkg. Co., 761; Nebr. Beef Co., 777; Omaha Pkg. Co., 160; John Roth, 108; South Omaha Pkg. Co., 377; Lincoln Pkg. Co., 278.	...	...	...	...
Total	25,823	cattle and calves;	25,739	hogs;
	17,179	sheep.	...	...

### EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,716	2,191	4,814	6,435
Swift & Company	3,103	2,090	4,866	7,697
Hunter Pkg. Co.	1,287	306	2,155	1,106
Hell Pkg. Co.	...	...	2,208	...
Krey Pkg. Co.	...	...	2,063	...
Laclede Pkg. Co.	...	...	2,348	...
Sieloff Pkg. Co.	...	...	993	...
Shippers	6,867	2,163	21,129	2,765
Others	2,888	231	2,680	1,428
Total	10,861	6,981	43,280	10,431

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	1,833	350	7,015	7,288
Armour and Company	1,912	447	6,781	2,846
Others	1,467	74	1,041	...
Total	5,202	880	14,837	10,134
Not including 583 hogs bought direct.	...	...	...	...

### SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	2,486	76	5,368	2,221
Armour and Company	2,379	73	5,190	2,292
Swift & Company	1,950	71	3,742	2,487
Shippers	3,929	15	10,065	343
Others	245	8	94	...
Total	10,989	245	24,459	7,343

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,182	1,121	2,057	1,746
Wilson & Co.	1,938	1,183	2,021	2,134
Others	203	22	1,614	10
Total	4,343	2,326	5,692	3,890
Not including 45 cattle and 1,331 hogs bought direct.	...	...	...	...

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,320	804	1,536	2,162
Dold Pkg. Co.	504	103	864	10
Wichita D. B. Co.	17	...	...	...
Dunn-Onterag	61	...	240	...
Fred W. Dold	110	...	388	...
Sundowner Pkg. Co.	47	...	295	2
Pioneer Cattle Co.	64	...	...	...
Interstate Pkg. Co.	108	...	...	...
Keefe Pkg. Co.	77	...	...	...
Total	2,308	907	3,323	2,174
Not including 143 cattle and 1,937 hogs bought direct.	...	...	...	...

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	764	117	1,177	3,513
Swift & Company	1,065	142	1,130	3,950
Cudahy Pkg. Co.	670	62	781	2,128
Others	1,713	257	1,084	10,181
Total	4,152	578	4,172	19,672

### FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,255	1,275	2,992	5,857
Swift & Company	2,357	1,637	1,403	6,093
Blue Bonnet Pkg. Co.	198	40	305	...
City Pkg. Co.	48	2	570	...
Rosenthal Pkg. Co.	87	11	20	7
Total	4,945	2,985	5,290	12,557

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,594	2,074	15,731	1,671
Rifkin Pkg. Co.	...	596	30	...
Swift & Company	4,228	3,605	17,562	2,335
United Pkg. Co.	2,332	200	...	...
Cudahy Pkg. Co.	1,263	1,101	...	...
Others	2,296	1,062	...	...
Total	13,219	8,072	33,293	4,006

### INDIANAPOLIS

	Cattle	Calves	Hogs	Sheep
Kingman & Co.	1,586	558	14,736	1,960
Armour and Company	851	240	2,202	...
Hilgencier Bros.	8	...	...	...
Stumpf Bros.	...	129	...	...
Meier Pkg. Co.	79	3	212	...
Stark & Wetzel	141	43	600	...
Wabnitz and Deters	82	31	317	116
Manna Hartman Co.	29	14	...	...
Shippers	2,022	2,130	15,136	2,652
Others	1,139	447	262	602
Total	5,957	3,466	37,394	5,330

### CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	...	14	...	298
E. Kahn's Sons Co.	...	282	8,070	3,231
Lohrey Packing Co.	4	...	379	...
H. H. Meyer Pkg. Co.	13	...	2,594	...
J. Schlachter's Sons	130	166	...	69
J. & F. Schroth P. Co.	18	...	2,903	...
J. F. Stegmet Co.	304	452	...	...
Shippers	350	151	5,561	2,394
Others	1,440	735	585	314
Total	2,610	1,649	16,101	6,306
Not including 866 cattle, 11 calves, 5,536 hogs and 1,265 sheep bought direct.	...	...	...	...

### RECAPITULATION†

	CATTLE	Calves	Hogs	Sheep
Chicago	31,380	39,379	33,356	...
Kansas City	16,001	13,501	18,290	...
Omaha*	25,823	16,866	16,437	...
East St. Louis	16,861	15,757	15,474	...
St. Joseph	5,202	5,931	5,330	...
Sioux City	10,989	13,983	11,147	...
Oklahoma City	4,343	3,931	4,407	...
Wichita	2,308	2,212	2,200	...
Denver	4,152	4,283	4,956	...
St. Paul	13,219	22,939	11,835	...
Indianapolis	5,957	3,171	6,957	...
Cincinnati	2,610	2,373	2,980	...
Ft. Worth	4,945	5,221	5,732	...
Total	146,849	157,414	142,529	...

### HOGS

	CATTLE	Calves	Hogs	Sheep
Chicago	61,635	70,092	50,184	...
Kansas City	11,910	11,265	13,740	...
Omaha	25,739	27,390	29,175	...
East St. Louis	43,280	52,612	44,023	...
St. Joseph	14,857	14,675	15,820	...
Sioux City	24,459	27,245	19,756	...
Oklahoma City	5,692	3,827	6,985	...
Wichita	3,323	2,499	4,995	...
Denver	4,172	4,783	5,296	...
St. Paul	33,293	41,828	23,447	...
Milwaukee	6,184	7,097	6,836	...
Indianapolis	37,394	45,385	37,060	...
Cincinnati	16,101	17,590	16,904	...
Ft. Worth	5,290	4,299	3,103	...
Total	293,309	330,587	276,144	...

### SHEEP

	CATTLE	Calves	Hogs	Sheep
Chicago	21,625	14,514	22,779	...
Kansas City	13,193	17,327	15,728	...
Omaha	17,179	17,635	23,177	...
East St. Louis	19,431	25,871	17,399	...
St. Joseph	10,134	13,751	11,059	...
Sioux City	7,343	12,151	7,295	...
Oklahoma City	3,890	4,610	3,899	...
Wichita	2,174	2,295	3,022	...
Denver	19,672	32,616	33,709	...
St. Paul	4,006	12,753	12,998	...
Milwaukee	1,172	1,337	1,328	...
Indianapolis	5,330	5,837	7,271	...
Cincinnati	6,306	10,667	7,406	...
Ft. Worth	12,557	25,511	7,861	...
Total	144,012	196,255	175,011	...
*Cattle and calves. †Not including directs.	...	...	...	...

## CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

### RECEIPTS

	Cattle	Calves	Hogs	Sheep
Mon., July 15	14,882	1,112	20,742	5,758
Tues., July 16	6,142	1,237	18,190	8,136
Wed., July 17	8,717	845	16,027	3,444
Thurs., July 18	3,982	921	16,990	6,962
Fri., July 19	1,176	217	7,846	6,316
Sat., July 20	100	100	3,200	3,900
*Total this week	34,999	4,433	82,632	32,837
Prev. week	42,111	5,677	102,211	39,585
Year ago	37,003	5,300	75,492	38,771
Two years ago	31,486	6,367	57,254	38,978

### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Mon., July 15	3,399	153	3,179	...
Tues., July 16	1,713	44	1,208	534
Wed., July 17	2,850	67	840	155
Thurs., July 18	1,496	71	2,538	794
Fri., July 19	585	5	1,636	...
Sat., July 20	100	...	100	500
Total this week	10,243	340	9,501	2,054
Previous week	12,652	548	13,691	1,933
Year ago	10,742	696	9,494	1,281
Two years ago	9,672	1,078	10,124	2,798

\*Including 1,032 cattle, 796 calves, 19,391 hogs and 8,902 sheep direct to packers from other points.  
†All receipts include directs.

### JULY AND YEAR RECEIPTS

Receipts thus far this month and year to date with comparisons:

	July	1939	1940	1939
Cattle	113,193	103,141	1,019,333	958,578
Calves	14,777	15,773	147,122	182,851
Hogs	258,836	196,179	3,010,167	2,245,481
Sheep	101,254	94,772	1,271,708	1,499,501

### WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Calves	Hogs	Sheep	Lambs
Week ended July 20	\$10.00	\$6.05	\$2.75	\$9.10	\$9.10
Previous week	10.40	6.20	2.60	10.00	10.00
1939	9.20	5.75	3.00	9.90	9.90
1938	10.55	8.45	3.00	8.90	8.90
1937	13.70	11.65	3.75	10.25	10.25
1936	8.25	9.75	3.10	10.05	10.05
1935	9.35	9.95	2.60	8.25	8.25
Av. 1935-1939	\$10.20	\$9.10	\$3.10	\$9.35	\$9.35

### SUPPLIES FOR CHICAGO PACKERS

	Cattle	Calves	Hogs	Sheep
Week ended July 20	24,756	73,151	30,783	...
Previous week	29,450	89,752	37,687	...
1939	26,571	66,047	38,022	...
1938	21,944	47,224	35,648	...
1937	17,121	43,371	30,024	...
1936	29,964	62,914	28,417	...

### HOG RECEIPTS, WEIGHTS AND PRICES

	No. Rec'd	Av. Wt., lbs	—Prices—	
			Top	Av.
Week ended July 20 .....	82,700	265	\$6.85	\$6.05
Previous week .....	102,211	264	7.00	6.20
1939 .....	75,492	282	7.20	5.75
1938 .....	57,254	286	10.25	8.45
1937 .....	33,550	269	13.00	11.65
1936 .....	74,783	297	11.10	9.75
1935 .....	55,066	262	11.00	9.95
Av. 1935-1939 .....	63,200	273	\$10.50	\$9.10

\*Receipts and average weight for week ending July 20, 1940 estimated.



# SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended July 20, 1940.

## CATTLE

	Week ended July 20	Prev. week	Cor. week, 1939
Chicago <sup>1</sup>	23,238	28,551	25,520
Kansas City <sup>2</sup>	19,165	16,181	21,484
Omaha <sup>3</sup>	17,455	17,619	16,876
East St. Louis <sup>4</sup>	9,994	10,134	10,378
St. Joseph <sup>5</sup>	5,241	5,166	5,801
Sioux City <sup>6</sup>	7,316	10,292	6,248
Wichita <sup>7</sup>	3,358	2,925	3,026
Fort Worth <sup>8</sup>	7,930	7,724	9,692
Philadelphia <sup>9</sup>	1,729	1,907	1,812
Indianapolis <sup>10</sup>	1,738	1,275	1,401
New York & Jersey City <sup>11</sup>	7,988	8,902	8,037
Oklahoma City <sup>12</sup>	6,714	5,898	6,736
Cincinnati <sup>13</sup>	3,124	3,950	3,294
Denver <sup>14</sup>	4,329	4,326	4,201
St. Paul <sup>15</sup>	9,750	12,453	9,479
Milwaukee <sup>16</sup>	3,028	3,143	3,344
Total	132,097	140,448	137,329

\*Cattle and calves.

## HOGS

Chicago	95,804	92,533	76,550
Kansas City	28,463	21,582	37,412
Omaha	22,775	25,805	29,989
East St. Louis	50,337	46,471	49,566
St. Joseph	13,535	13,717	14,096
Sioux City	17,245	27,568	16,580
Wichita	3,323	3,438	6,748
Fort Worth	5,290	4,299	3,103
Philadelphia	15,209	13,714	16,861
Indianapolis	16,937	18,291	12,572
New York & Jersey City	54,832	33,211	39,219
Oklahoma City	7,023	6,344	8,067
Cincinnati	14,731	16,232	15,387
Denver	4,521	4,596	4,702
St. Paul	33,293	41,828	53,586
Milwaukee	6,190	7,054	5,639
Total	389,538	376,685	390,077

<sup>1</sup>Includes National Stock Yards, East St. Louis, Illinois and St. Louis, Mo.

## SHEEP

Chicago <sup>1</sup>	20,894	14,421	18,184
Kansas City <sup>2</sup>	13,193	17,327	15,728
Omaha	20,436	21,695	27,168
East St. Louis <sup>3</sup>	16,666	20,745	16,031
St. Joseph <sup>4</sup>	10,134	13,731	11,059
Sioux City <sup>5</sup>	7,131	11,762	7,047
Wichita <sup>6</sup>	2,174	2,295	3,072
Fort Worth <sup>7</sup>	12,557	25,511	7,881
Philadelphia <sup>8</sup>	2,843	3,362	4,378
Indianapolis <sup>9</sup>	2,052	3,077	4,156
New York & Jersey City <sup>10</sup>	54,866	59,471	54,858
Oklahoma City <sup>11</sup>	3,890	4,610	3,599
Cincinnati <sup>12</sup>	4,983	9,511	8,192
Denver <sup>13</sup>	6,073	7,720	6,846
St. Paul <sup>14</sup>	4,006	12,753	12,998
Milwaukee <sup>15</sup>	1,172	1,335	1,321
Total	183,070	229,326	202,818

<sup>1</sup>Not including directs.

## RECEIPTS AT CHIEF CENTERS

Receipts for week ended July 20:

	Cattle	Hogs	Sheep
At 20 markets:			
Week ended July 20	206,000	339,000	216,000
Previous week	212,000	411,000	286,000
1939	207,000	328,000	288,000
1938	204,000	274,000	300,000
1937	171,000	209,000	241,000
At 11 markets:		Hogs	
Week ended July 20		298,000	
Previous week		358,000	
1939		281,000	
1938		215,000	
1937		154,000	
1936		279,000	
At 7 markets:	Cattle	Hogs	Sheep
Week ended July 20	132,000	245,000	131,000
Previous week	155,000	300,000	178,000
1939	149,000	235,000	175,000
1938	136,000	173,000	159,000
1937	107,000	126,000	119,000
1936	163,000	239,000	127,000

## NEW CANADIAN BACON PRICES

**MONTREAL.**—The Canadian Bacon Board has announced the establishment of prices for export bacon based on \$17.70 for grade No. 1, sizable Wiltshires, f.o.b. Canadian seaboard, for product put in cure starting July 22. This is an increase of 50c per 100 lbs. over the previous base price.

# MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Service)

## WESTERN DRESSED MEATS

	NEW YORK	PHILA.	BOSTON
<b>STEERS, carcass</b>			
Week ending July 20, 1940	6,825	2,803	2,586
Week previous	7,048	2,285	3,007
Same week year ago	9,174½	2,329	2,840
<b>COWS, carcass</b>			
Week ending July 20, 1940	912	1,366	2,951
Week previous	1,437	1,187	2,478
Same week year ago	786½	1,288	2,743
<b>BULLS, carcass</b>			
Week ending July 20, 1940	562	995	41
Week previous	619	964	27
Same week year ago	294	811	3
<b>VEAL, carcass</b>			
Week ending July 20, 1940	5,978	1,135	857
Week previous	11,293	1,248	707
Same week year ago	11,258½	1,313	607
<b>LAMB, carcass</b>			
Week ending July 20, 1940	32,960	19,037	18,640
Week previous	42,154	14,343	18,522
Same week year ago	49,760	15,588	19,038
<b>MUTTON, carcass</b>			
Week ending July 20, 1940	1,913	213	474
Week previous	1,934	417	681
Same week year ago	1,411	134	452
<b>PORK CUTS, lbs.</b>			
Week ending July 20, 1940	1,086,722	295,965	248,663
Week previous	2,137,195	324,628	301,015
Same week year ago	1,466,395	320,137	309,899
<b>BEEF CUTS, lbs.</b>			
Week ending July 20, 1940	173,522		
Week previous	385,196		
Same week year ago	353,318		

## LOCAL SLAUGHTERS

<b>CATTLE, head</b>	Week ending July 20, 1940	7,988	1,729
	Week previous	8,902	1,907
	Same week year ago	8,037	1,812
<b>CALVES, head</b>	Week ending July 20, 1940	17,572	3,035
	Week previous	15,720	2,698
	Same week year ago	13,931	2,671
<b>HOGS, head</b>	Week ending July 20, 1940	32,930	15,209
	Week previous	33,211	13,714
	Same week year ago	39,219	16,081
<b>SHEEP, head</b>	Week ending July 20, 1940	54,866	2,843
	Week previous	59,471	3,362
	Same week year ago	54,838	4,378

Country dressed product at New York totaled 2,056 veal, no hogs and 34 lambs. Previous week 1,672 veal, no hogs and 6 lambs in addition to that shown above.

## WEEKLY INSPECTED KILL

Hog slaughter under federal inspection at 27 points thus far in July has been about 19 per cent above the corresponding month a year ago. During the last three weeks, 1,729,629 hogs were slaughtered at these plants, compared with 1,441,971 head during the same weeks in 1939. Total hog slaughter for the week ended July 19, totaling 587,354 head, exceeded the first two weeks.

Number of animals processed in 27 selected centers for the week ended with July 19:

	Cattle	Calves	Hogs	Sheep
New York Area <sup>1</sup>	7,988	17,410	54,832	33,375
Phila. & Balt. <sup>2</sup>	2,819	1,537	26,753	2,088
Ohio-Indiana Group <sup>3</sup>	7,816	4,203	49,654	10,979
Chicago	28,678	6,704	95,804	37,607
St. Louis Area <sup>4</sup>	11,472	10,175	50,337	24,218
Kansas City <sup>5</sup>	13,587	6,281	28,463	19,828
Southwest Group <sup>6</sup>	15,787	7,748	30,185	31,734
Omaha	15,221	1,195	22,775	21,128
Sioux City <sup>7</sup>	8,396	246	17,245	9,093
St. Paul-Wisc. Group <sup>8</sup>	20,321	16,836	77,889	8,716
Interior Iowa & So. Minn. <sup>9</sup>	14,426	5,624	133,417	37,867
Total	146,511	77,959	587,354	236,633
Total prev. week	154,608	74,689	571,250	330,119
Total last year	141,659	69,952	522,832	253,634

<sup>1</sup>Includes New York City, Newark, and Jersey City. <sup>2</sup>Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. <sup>3</sup>Includes National Stock yards and East St. Louis, Ill., and St. Louis, Mo.

<sup>4</sup>Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. <sup>5</sup>Includes St. Paul, Minn., Madison, and Milwaukee, Wisconsin. <sup>6</sup>Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

<sup>7</sup>Packing plants included in the above tabulation slaughtered during the calendar year 1939 approximately 74% of the cattle, calves and hogs, and 82% of the sheep and lambs that were slaughtered under federal inspection that year.

## CANADIAN LIVESTOCK PRICES

	STEERS	VEAL CALVES	BACON HOGS	GOOD LAMBS
	Week ended July 18	Last week	Same week 1939	
Toronto	\$ 8.85	\$ 9.25	\$ 7.25	
Montreal	8.50	9.00	7.50	
Winnipeg	8.75	9.25	7.25	
Calgary	8.00	7.75	6.75	
Edmonton	8.25	8.25	6.60	
Prince Albert	7.25	7.25	6.00	
Moose Jaw	7.25	7.25	6.00	
Saskatoon	8.25	8.00	6.50	
Regina	6.75	7.50	4.50	
Vancouver	7.50	7.75	6.00	
Toronto	\$10.00	\$10.50	\$ 9.00	
Montreal	9.00	9.00	8.00	
Winnipeg	7.50	8.00	6.50	
Calgary	7.00	7.50	6.00	
Edmonton	7.00	7.50	6.00	
Prince Albert	6.50	6.50	5.50	
Moose Jaw	7.00	7.00	6.00	
Saskatoon	7.00	7.00	6.00	
Regina	7.00	7.00	6.00	
Vancouver	7.00	7.50	6.75	
Toronto	\$ 8.90	\$ 8.75	\$ 9.50	
Montreal	9.00	8.85	9.75	
Winnipeg	8.00	8.00	9.00	
Calgary	7.85	7.60	8.85	
Edmonton	7.75	7.75	8.75	
Prince Albert	7.60	7.60	8.75	
Moose Jaw	7.75	7.75	8.85	
Saskatoon	7.60	7.60	8.75	
Regina	7.75	7.75	8.85	
Vancouver	8.00	7.50	8.75	
*Montreal and Winnipeg hogs sold on a "f. & w." basis; all others "off trucks."				
Toronto	\$12.00	\$12.00	\$10.50	
Montreal	11.50	12.00	10.00	
Winnipeg	9.50	9.00	8.50	
Calgary	8.50	8.50	7.00	
Edmonton	8.25	8.50	8.00	
Prince Albert	8.00	8.00	7.00	
Moose Jaw	8.25	8.00	7.50	
Saskatoon	7.75	7.75	6.75	
Regina	8.00	8.00	7.25	
Vancouver	9.50	9.50	7.00	

# CLASSIFIED ADVERTISEMENTS

Advertisements on this page, 10c per word per insertion, minimum charge \$2.00. Position wanted, special rate 7c per word, minimum charge \$1.40. Count address or box number as four words. Headline 70c extra.

## Position Wanted

**KILLING FOREMAN**, all around practical man. Beef, hog kill and cut, sheep and calves. Prefer small or medium size plant in Midwest. Best of references as to ability and dependability. W-966, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**CREDIT-OFFICE MANAGER** (38) Capable auditor, bookkeeper, correspondent. Accustomed handling personnel, reports, statistics, collections. Twelve years with casing houses and packers. Anything acceptable. Minimum \$2,300 to \$2,500. W-936, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

If you are looking for a position in the Meat Packing Industry then it is to your advantage to use this space. Advertisements in this space are offered at a special rate available only to those looking for a job. Inquire of THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

## Men Wanted

**MEAT BUYER WANTED** for super market chain with supervision experience. Give age, salary, reference and experience. Applications held confidential if desired. W-965, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**WANTED:** Superintendent for small Midwest plant killing and processing full line. Excellent chance for future to right man. Preference given to man making moderate investment. Business now making money, want to increase production. Give full particulars. Box W-957, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Your advertisement in this space, although costing little, may locate the man you want for that special job. You may need a plant superintendent, a sausage maker or working foreman—perhaps you need salesmen or representatives—in any case results can be had quickly. Write THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Dispose of your surplus  
equipment through  
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"Classified" ads.

## Business Opportunities

**MODERN SAUSAGE MANUFACTURING PLANT**, consists of brick building, 35' x 150' with six-car garage attached. Fully equipped for the manufacture of all kinds of sausage, curing and processing of smoked meats, etc. Equipment consists of steam boiler, 10 ton ice machine, ovens, grinders, mixer, cutters, etc. Write Michael Borowik, 1353 Plymouth Ave., Fall River, Mass.

**FOR RENT OR SALE**—Wholesale meat plant, completely equipped, refrigeration, rails, books, scales, etc. Excellent territory, 30 miles New York. Box FS-964, THE NATIONAL PROVISIONER.

**MODERN PACKING PLANT FOR SALE:** Located in heart of livestock district near Toledo, Ohio. Sacrifice; fully equipped; 3 coolers, rendering plant, complete sausage room; barns, 3½ acres; all new automatic machinery. Small capital outlay necessary. Well financed. Philip Novitch, attorney, 328 Leader Bldg., Cleveland, Ohio.

## An Opportunity

Take advantage of the opportunity presented by this space and tell the ones who would be interested in what you have to offer. Your advertisement here will bring results. Write THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

## Equipment Wanted

### Packing Equipment Wanted

Wanted for user: 2—50 and 100 lb. Silent Cutters; 2—50 and 100 lb. Stuffers; 2—100 and 200 lb. Mixers; 3—Grinders; Filter Press, Lard Cooling Roll. No dealers. W-718, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

## Shop Here

An advertisement placed in this space will bring you that piece of equipment or machinery you are in need of—as soon as you need it. For details, write THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

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2—Grinders, No. 156 and No. 52.  
2—Meat Mixers, 35 gal. and 1000-lb.  
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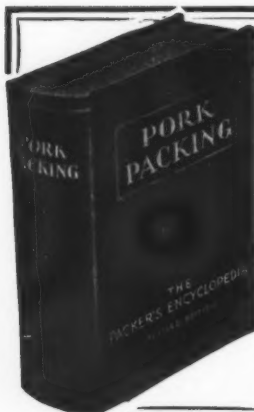
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Grinders .....\$25 to \$200  
Electric Ham Pumps.....\$35  
8 to 10 lb. New Al. Ham Boilers, ea. ....\$5.50  
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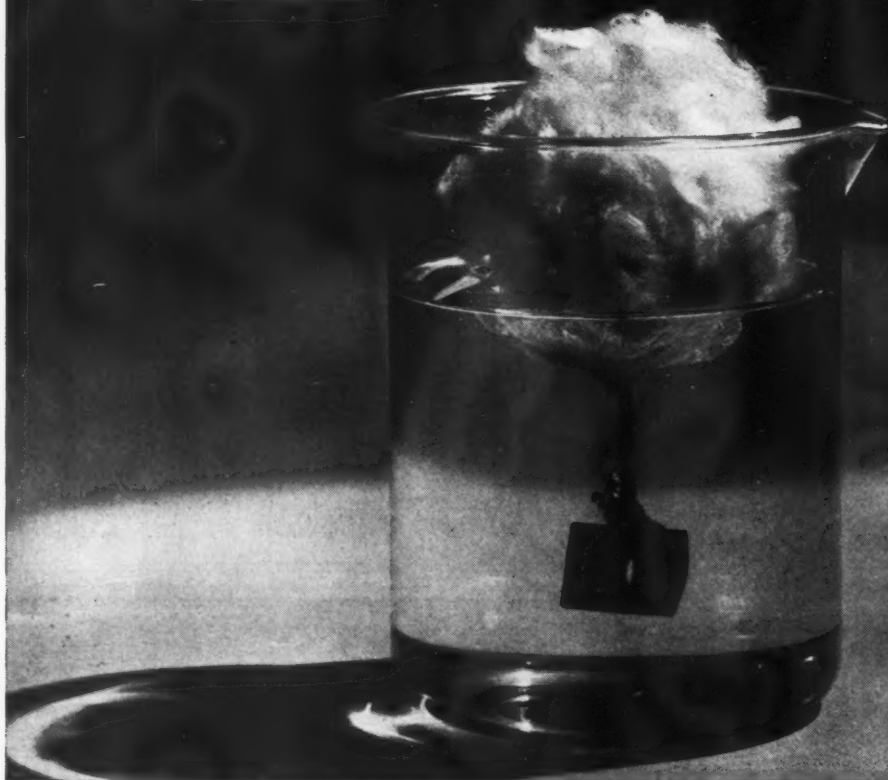
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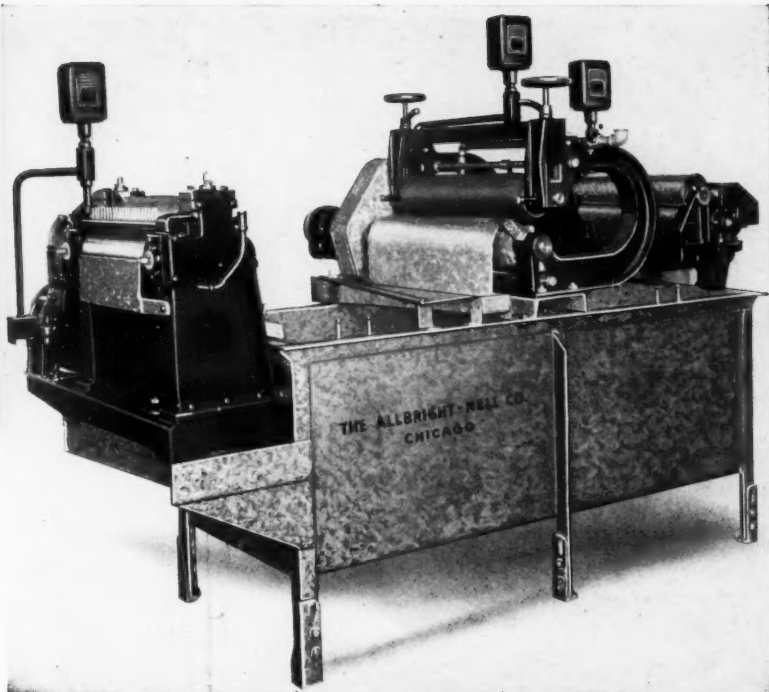
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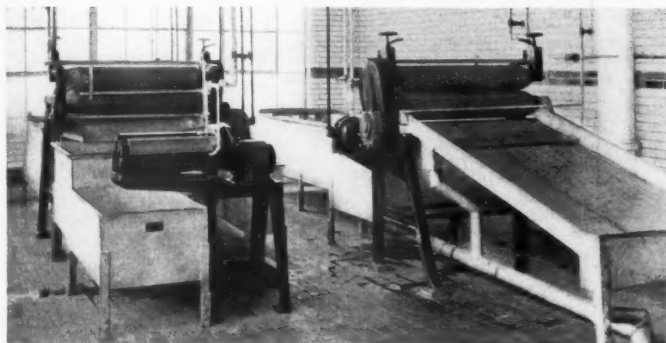
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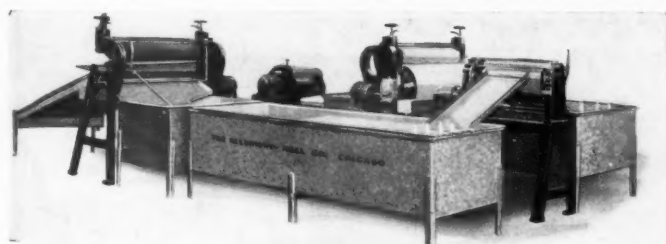


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